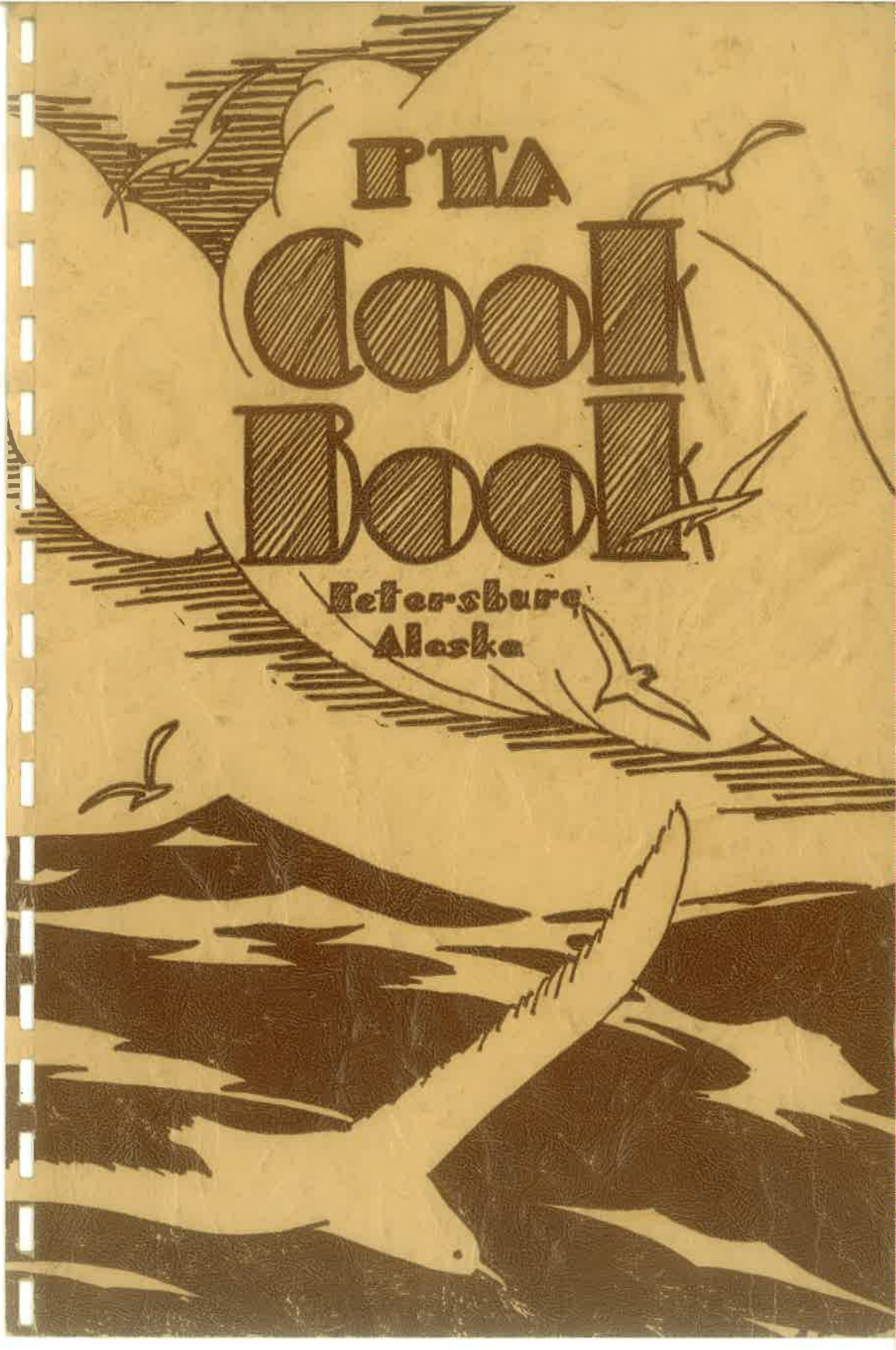

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MRS. RAY WARFIELD,
General Chairman.

Petersburg, Alaska
Nineteen Hundred and Forty-one

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BANANA BREAD

1 cup shortening
1 cup sugar
2 eggs
3 ripe bananas
½ cup hot water
1 teaspoon baking powder
1 teaspoon soda
¼ teaspoon salt
2½ cups flour

Cream sugar and shortening. Add crushed bananas and water in which soda has been dissolved. Add beaten eggs. Add sifted flour with baking powder and salt. Bake one hour in moderate oven.

MRS. E. WINTHER.
EVELYN WASVICK.

BANANA BREAD

½ cup shortening
1 cup sugar
3 tablespoons sour milk
2 beaten eggs
2 cups flour
1 teaspoon soda
2 bananas, mashed

Cream sugar and shortening, add milk in which soda has been dissolved, and add mashed bananas. Sift flour and add alternately with beaten eggs. Bake 45 to 60 minutes in moderate oven. MRS. B. WASVICK.

BARA BRITH WELSH TEA BREAD

1 cake yeast
½ cup warm water
2 cups warm water
4 cups hot milk
2 cups sugar
1 cup melted butter
1 cup melted lard
1 tablespoon salt (scant)
1 lb. small white raisins, floured
1 lb. currants
½ lb. candied citron
1 cup grated fresh carrots
½ cup chopped lemon or orange peel
Flour

Dissolve yeast in ½ cup warm water. Add milk and water to the dissolved yeast, add sugar, shortening, and salt. After mixing this batter well add fruit and carrots. Sift in warmed flour until the dough can be easily kneaded. Cover and place in a warm place to rise. Shape the dough into loaves. Let rise again until light and bake at a moderate temperature. Allow to cool thoroughly before using. Serve thin slices well buttered.

MRS. GENE CRASE.

GOLDEN HARVEST BISCUIT

2 cups flour
½ teaspoon salt
2 tablespoons sugar
2 teaspoons baking powder
5 tablespoons shortening
½ cup sieved or canned pumpkin
5 tablespoons milk

Mix dry ingredients, cut in shortening. Add pumpkin and milk and mix well. Roll out on floured board. Cut and place on well oiled baking sheet. Bake 15-20 minutes at 450 degrees. MRS. ROBERT REID.

BREAD AND SPONGE CAKE

1 cup butter
2 cups brown sugar
2 eggs well beaten
2 cups bread sponge
½ teaspoon cloves
½ teaspoon cinnamon
1 teaspoon soda dissolved in a little warm water

Bake in moderate oven one hour.

MRS. J. MATSEN.

CHRISTMAS BREAD (JULE KAKA)

1 qt. milk
2 cakes Fleischmann's yeast
1 lb. citron
2 lbs. seedless raisins
2 tablespoons ground cardamom
½ lb. butter
3 eggs
1 tablespoon salt
Flour

Scald milk and let cool to lukewarm. Add yeast and flour to make a sponge batter. Let rise until light. Cream butter, add sugar, cream together, and add eggs. Add this mixture to the sponge. Add salt, cardamom, and fruit with enough flour to make a rather stiff dough when kneading. Set aside to rise. Make into loaves and let rise again until double in bulk. Bake about two hours in not too hot oven, as bread burns easily.

MRS. HARRY COLP.

DATE BREAD

2 cups graham flour
1 teaspoon salt
1½ teaspoons baking powder
1 egg
1¾ cups sour milk
1½ cups white flour
1 teaspoon soda
½ cup sugar
1 cup chopped dates or raisins

Mix ingredients and pour in large loaf pan which has been oiled and dusted with flour. Let stand 15 minutes. Bake in a moderate oven.

MRS. A. FENSWICK.

DATE BREAD

½ cup chopped dates
1 teaspoon soda
¾ cup boiling water
1 tablespoon butter
¾ cup sugar
1 egg
1¾ cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped nuts
Raisins if desired

Pour the boiling water over the dates and soda, let stand for 20 minutes. Cream the butter and sugar and add well beaten egg. Add the other ingredients and mix well. Bake in loaf for one hour in moderate oven.

CAROLINE EKREM.

DATE NUT BREAD

1 cup sugar
1 tablespoon butter
1 egg
1 cup dates or raisins
1 teaspoon soda
1 cup boiling water
2 cups flour
½ cup walnut meats
1 teaspoon vanilla

Cream butter and sugar, add egg unbeaten. Pour boiling water over dates and add soda. Add date mixture to the first mixture then flour and flavoring, blending well. Bake in oven 300 to 350 degrees for one hour. Use medium-sized loaf pan. MRS. LARRY FRITZPATRICK, Juneau.

APRICOT DATE NUT BREAD

½ cup dried apricots
½ cup dates
½ cup nuts, chopped
1¼ cups brown sugar
2 tablespoons melted butter
1 egg, beaten
3 cups flour, sifted
½ teaspoon salt
3 teaspoons baking powder
¼ teaspoon soda
1½ cups milk

Soak apricots 15 minutes in warm water. Chop apricots, dates, and nuts. Sift dry ingredients. Add brown sugar, beaten egg, milk, and butter. Mix all ingredients together and turn into greased loaf pan. Let stand 15 minutes. Bake 325-350 degrees one hour. MRS. CHRIS CHRISTENSEN.

ORANGE DATE NUT BREAD

1 large orange (juice of) Rind through food chopper
Dates to fill cup
1 teaspoon soda
1 cup sugar
2 tablespoons butter
1 tablespoon vanilla
1 egg, well beaten
2 cups flour
¼ teaspoon salt
2 teaspoons baking powder
½ cup chopped nuts

Squeeze juice of orange into measuring cup and fill cup with boiling water. Put orange rind and enough dates to fill cup through food chopper. Combine preceding ingredients and stir in the soda, sugar, shortening, and sifted dry ingredients. Stir in nuts and bake in greased loaf pan 350 degrees for 50 minutes. MRS. CLAUDE ROUNDTREE.

NUT BREAD

1 egg
1 cup brown sugar (No shortening)
2 cups milk (1 canned—1 water)
4 cups flour
4 teaspoons baking powder
1 teaspoon salt
½ cup chopped nuts

Beat egg until light, add sugar, milk, and sifted flour with the salt and baking powder. Add nuts, pour into pans, and let rise 15 minutes. Bake slowly 45 minutes. MRS. TOM WINSOR.

NUT BREAD

2 eggs
¾ cup sugar
2 cups sweet milk
1 teaspoon salt
2 cups chopped walnuts
4 cups flour
4 teaspoons baking powder

Beat eggs, then cream with sugar. Sift dry ingredients together. Add to the egg mixture alternately with the milk. Add nuts. Makes two loaves. Let rise 15 minutes. Bake in moderate oven 45 minutes. For brown nut bread add one teaspoon Mapleine and use half graham flour.

ROSEMARY B. LOKEN.

MRS. MICKLESON'S NUT BREAD

1 cup brown sugar
2 eggs
3¼ cups flour
3 teaspoons baking powder
1 cup milk
1 cup raisins
1 cup nuts
Salt

Mix and bake in moderate oven.

MRS. ELVINA STEDMAN.

PRUNE BREAD

2 tablespoons shortening
1 cup granulated sugar
1 egg
½ cup cooked prune juice
1 cup whole wheat or graham flour
1½ cups bread flour
1½ teaspoons baking powder
½ teaspoon salt
1 cup thick sour milk
1 teaspoon baking soda
1 cup nuts, chopped
1 cup cooked prunes, chopped

Cream shortening, add sugar, and beat until light. Add beaten egg. Sift bread flour, baking powder, salt, and soda. Add alternately with sour milk. Add prune juice and whole wheat flour, nuts and fruit. Turn into a greased loaf pan 8"x4½"x3½" and bake 1½ hours at 350 degrees.

MRS. RAY WARFIELD.

RAISIN AND CURRANT BREAD

3 cups milk, scalded
1 cake fresh yeast
4 cups flour
½ cup sugar
½ cup butter, creamed
1 cup sugar (total 1½ cups)
2 eggs, well beaten
1 cup seedless raisins
1 cup currants
½ cup citron, chopped fine
¼ teaspoon nutmeg
¼ teaspoon cinnamon
4 cups flour (total 8 cups)
1 teaspoon salt

Dissolve yeast and ½ cup sugar in lukewarm milk. Sift 4 cups flour, add to milk and beat well. When light add the creamed butter and sugar (1 cup), the beaten eggs, fruits, and remaining flour sifted with the salt and spices. Knead lightly and let rise again. Divide into loaves and place in pans to rise. Bake in moderate oven about an hour.

MRS. NELS BERG, Sitka.

MRS. HOMER JEWELL'S SPOON BREAD

1 pt. milk
1 cup yellow cornmeal
Lump of butter size of walnut
2 eggs, slightly beaten
1 pt. milk (total 1 qt.)
Pinch of salt

Scald 1 pint of milk in double boiler and add cornmeal slowly. Cook until it forms a thick mush. Add butter, beaten eggs, salt, and the remaining pint of milk to the mush. Beat the mixture with a rotary beater to remove any lumps. Pour into a buttered baking dish, set it in a shallow pan of water, and bake in oven about 400 degrees for an hour or until set.

MRS. EARL N. OHMER.

STEAMED BROWN BREAD

1 cup soft bread crumbs
1½ cups sour milk
½ cup molasses
1 teaspoon salt
2 teaspoons soda
1 cup whole wheat flour
1 cup corn meal (yellow)
1 cup oatmeal
¾ cup water
1 cup nuts, chopped
1 cup raisins (if desired)

Soak bread in milk and beat until smooth. Blend the dry ingredients well. Add molasses, oatmeal, and water and mix thoroughly. Add the slightly floured nuts and raisins. Fill 4 well greased 1-lb. cans two-thirds full and cover tightly with greased covers. Steam two hours (or 45 minutes in pressure cooker at 15 lbs. pressure, steam first 15 minutes without pressure to insure rising).

BESSIE WARFIELD.

STOLLEN

1 cup milk
½ cup granulated sugar
½ teaspoon salt
1 cake compressed yeast
5 cups sifted all-purpose flour
2 eggs, well beaten
¾ cup softened butter
1 cup Sultana or seedless raisins
½ cup citron, cut small
½ cup candied cherries, cut small
Grated rind of one lemon
¼ teaspoon nutmeg
4 tablespoons melted butter
2 tablespoons granulated sugar
½ teaspoon cinnamon

Scald the milk and add ½ cup sugar and salt. When lukewarm add crumbled yeast and mix well. Add 1 cup of the flour and stir smooth. Cover and let rise until double in bulk. Then add the beaten eggs, softened butter, and the fruit, then the lemon rind, nutmeg, and flour, about 4 cups. Knead until dough is smooth and elastic. Divide into two loaves. Roll each part about ½ inch thick and spread with the melted butter and then the 2 tablespoons of sugar and the cinnamon mixed together. Make a crease down the center of the dough and fold over into a long loaf, narrow at the ends. Place on a large greased baking pan and let rise until nearly double in bulk. Bake in a moderate oven of 375 degrees about 30 to 40 minutes.

LAURA JOHNSON.

WHOLE WHEAT BREAD

1 cake yeast
4 tablespoons brown sugar
1½ cups warm water
1½ cups milk, scalded and cooled
4 tablespoons melted lard
3½ cups white flour
4 cups whole wheat flour
1 teaspoon salt
3 tablespoons molasses

Dissolve yeast, sugar, and molasses in lukewarm liquid. Add lard, then the flour gradually, and add the salt last. Knead thoroughly and place in a well greased bowl. Cover and set aside to rise for about two hours. When double in bulk turn out on a kneading board, mold into loaves, and place in greased pans until light. Bake one hour. Makes two large loaves.

MRS. RUBY RAYNER ELSTAD.

APPLE MUFFINS

2 cups flour
4 teaspoons baking powder
2 tablespoons sugar
½ teaspoon salt
2 tablespoons melted butter
1 egg, beaten
1 cup milk
1 cup diced apples

Sift dry ingredients together. Add combined liquids as quickly as possible. Add apples, mixing just enough to blend ingredients. Bake in greased muffin tins at 400 degrees for 20-25 minutes.

F. MARION SMITH.

CORN MUFFINS BACONIZED

1 cup corn meal
1 cup white flour
4 teaspoons baking powder
1½ teaspoons salt
1 cup milk
2 tablespoons shortening
1 egg
Bacon squares

Sift dry ingredients together. Then add milk, melted shortening and beaten egg last. Beat thoroughly. Put a square of bacon in the bottom of each greased muffin tin. Bake for 25 minutes in hot oven, 450 degrees.

MRS. C. E. SWANSON.

DATE MUFFINS

2 cups cake flour
½ teaspoon salt
¾ cup milk
4 tablespoons butter or shortening, melted
1 cup dates, sliced
4 teaspoons baking powder
4 tablespoons sugar
1 egg

Mix dry ingredients, add milk, and beaten egg. Add dates and shortening last. Bake in muffin tins.

MRS. LOUIS SEVERSEN.

TWIN MOUNTAIN MUFFINS

¼ cup butter
¼ cup sugar
½ teaspoon salt
1 egg
1 cup milk
2 cups bread flour
5 teaspoons baking powder

Cream butter and sugar. Add egg, well beaten. Sift flour and baking powder and add to the first mixture, alternating with milk. Bake in buttered gem pans 25 minutes.

MRS. MARTIN OLSEN.

BUTTER ROLLS

1½ cakes Fleischmann's yeast
1 tablespoon sugar
½ cup butter and Crisco melted
1 cup milk
3 eggs
½ cup sugar
4½ cups flour

Crumble yeast. Sprinkle sugar over yeast. Melt butter and Crisco. Warm milk. Beat eggs. Add milk, butter, Crisco, and sugar. Pour over yeast. Stir well and add flour. Let rise until light. Divide in parts. Roll out like pie crust, but not as thin. Spread melted butter over rolled out dough. Cut into 16 parts. Roll from wide end to point. Butter top of rolls again. Let rise again and bake in 350 degree oven 12 minutes.

MRS. KNUT THOMPSON.

BUTTER SCOTCH ROLLS

⅓ cup shortening
⅓ cup sugar
1 egg
½ teaspoon salt
1 cake yeast
½ cup lukewarm water
1 cup warm milk
5 or 6 cups flour

Cream shortening and sugar, add egg and salt, beat well. Dissolve yeast in water. Combine with milk and shortening. Add flour gradually. Knead, place in greased bowl and let rise. Knead down and store in cold place. Two or three hours before needed, roll dough to half-inch thickness, spread with filling, and roll as for jelly roll. Cut in one-inch slices. Into bottom of muffin pan put 1 teaspoon butter, 1 teaspoon brown sugar, and 5 halves of pecan meats. Place slices cut side down in pans. Let rise until double in bulk and bake in hot oven 15 or 20 minutes. Turn out onto waxed paper.

Filling: ¼ cup brown sugar, 1 teaspoon cinnamon, ¼ cup melted butter, ½ cup pecan meats.

MRS. FRED NELSON.

CINNAMON ROLLS

2 cakes fresh yeast
1 cup milk
1 cup water
1 tablespoon sugar
7 cups flour
6 tablespoons butter
½ cup sugar
3 eggs
½ teaspoon salt

Scald milk, add water, and cool to lukewarm. Add sugar and yeast and 3 cups flour, beat until smooth. Cream butter and sugar and add eggs, the salt and enough flour to make a soft dough. Let rise until light. Roll out and spread with melted butter, sprinkle with brown sugar and cinnamon, add raisins if desired and roll as for cinnamon rolls. Cut and put in iron skillet in which a small amount of butter has been melted and then sprinkled with brown sugar, pecans, and raisins. Lay cinnamon rolls on top. Let rise until light and bake about 20 minutes in hot oven. Remove from oven and invert pan of rolls.

MRS. WILLIAM GRIBBLE.

DINNER ROLLS

1 cup milk, scalded
2 tablespoons butter
1 cake Fleischmann's yeast
2 tablespoons sugar
1½ cups flour
1½ cups flour (total 3 cups)
1 teaspoon salt

Scald milk with butter and cool until lukewarm. Add yeast dissolved in a bit of lukewarm water. Add sugar and flour (1½ cups) to milk and beat. Allow to rise about an hour. Add remaining 1½ cups flour and salt. Knead until smooth. Make into rolls and let rise until light. Bake 10 minutes or more in hot oven.

MRS. PETER PEDERSON.

ORANGE ROLLS

1 cake compressed yeast
1 cup milk
¼ cup sugar
1 teaspoon salt
3½ cups flour
¼ cup shortening

Scald and cool milk to lukewarm. Add sugar, yeast, salt, and eggs. Add all the flour to mixture at once, working in thoroughly with the hand. Set to rise about two hours. Roll lightly, cover with a damp cloth, and let stand 15 minutes. Spread with orange filling, roll as for jelly roll. Bake buns 40-45 minutes at 375 degrees.

Orange Filling: 2 tablespoons grated orange rind, ½ cup orange juice, 1 cup sugar, ½ cup butter. Bring to a boil and cook six minutes.

MRS. CHRIS CHRISTENSEN.

REFRIGERATOR ROLLS

1 cake Fleischmann's yeast
2 tablespoons sugar
4 tablespoons melted shortening
2 teaspoons salt
2 cups milk, scalded and cooled to lukewarm
6 cups sifted flour

Dissolve yeast and sugar in lukewarm milk. Add shortening and half of the flour. Beat until smooth, then add salt and remainder of flour. Knead well and place in a greased bowl. Cover and let rise until double in bulk, stir down, cover, and place in refrigerator until needed. To use, cut off as much dough as desired, shape into rolls, and place in greased pans. Let rise in a warm place until double in bulk. Bake in a hot oven about 20 minutes. This dough may be kept three or four days and baked as desired.

MRS. CARL S. ANDERSON.

YEAST ROLLS

⅓ cup sugar
2 teaspoons salt
1 cake Fleischmann's yeast
⅓ cup shortening
2 cups scalded milk
6 cups flour, sifted
1 egg, optional

Combine the ingredients with half the flour and beat until smooth. Make a soft dough and knead until elastic and bubbles show under surface. Grease and set aside in warm place to rise. When double in size punch down, let rise again, and form into rolls. Let rise and bake in hot oven 400 degrees until brown (about two dozen rolls).

IVY BENTLEY.

RUSKS

2 cups raised bread dough
1 cup sugar
½ cup melted butter
2 well beaten eggs
Flour

Mix all together and add enough flour to make stiff dough. Set to rise in covered bowl. When light, mold into high biscuit, and let rise again. Rub damp sugar and cinnamon over tops and place in hot oven. Bake about 20 minutes.

MRS. SOLEM.

QUICK SHORTCAKE

1½ cups flour
¼ teaspoon salt
3 teaspoons baking powder
2 tablespoons sugar
⅓ cup melted Crisco
1 egg, well beaten
⅔ cup milk

Sift dry ingredients and stir in milk, melted Crisco (which has been added to beaten egg). Mix lightly, do not beat. Bake 15 minutes in quick oven in individual gem pans.

HELEN FENN.

WAFFLES

2 cups flour
2 tablespoons sugar
1 teaspoon salt
4 teaspoons baking powder
3 eggs separated
1 cup canned milk diluted with
1 cup water
7 tablespoons shortening, melted

Mix flour, salt, sugar, and baking powder together. Beat egg yolks until lemon colored. Add diluted milk and melted shortening. Pour slowly into dry ingredients and beat until smooth. Fold in well beaten egg whites. Bake in hot waffle iron. Makes six waffles.

MRS. ROY WATSON, Juneau.

SOUTHERN WAFFLES

3 eggs
2 pints sifted flour
1 pint sour cream
3 tablespoons melted shortening
1 teaspoon soda

Beat egg yolks and add sour cream. Add flour and stir well. Make batter thin with sweet cream or milk, add shortening, and soda dissolved in a little cold milk. Fold in the beaten whites and bake in hot iron.

MRS. PAUL OWENS.

ANGOSTURA CHEESE APPETIZERS

1 3-oz. pkg. of cream cheese
2 teaspoons anchovy paste
1 tablespoon chopped stuffed olives
1 teaspoon butter
¼ teaspoon prepared mustard
½ teaspoon minced onion
¾ teaspoon Angostura bitters
Ritz crackers

Cream butter, cheese, and anchovy paste. Add remaining ingredients and serve on crackers. Mix well. Serves six.

MRS. R. W. SKELTON, Great Falls, Mont.

CRABMEAT APPLE SANDWICH FILLING

1 cup canned crabmeat
1 small canned pimiento
1 cup chopped tart apple
White and dark bread

Mix and moisten with mayonnaise. Spread on white and dark breads and cut in fancy shapes.

ESTHER M. JOHNSON.

EGG AND LIVERWURST SALAD SANDWICHES

4 hard boiled eggs, chopped fine
2 tablespoons mayonnaise
½ cup minced celery
½ teaspoon prepared mustard
Salt and pepper

Blend above ingredients to smooth paste and combine with (second filling).

Liverwurst sausage
Onion juice
Lemon juice
Chili sauce

Spread slices of rye bread with fillings. Cut into triangles and garnish with gherkins and olives.

ESTHER M. JOHNSON.

HOT MEAT AND ONION SANDWICH

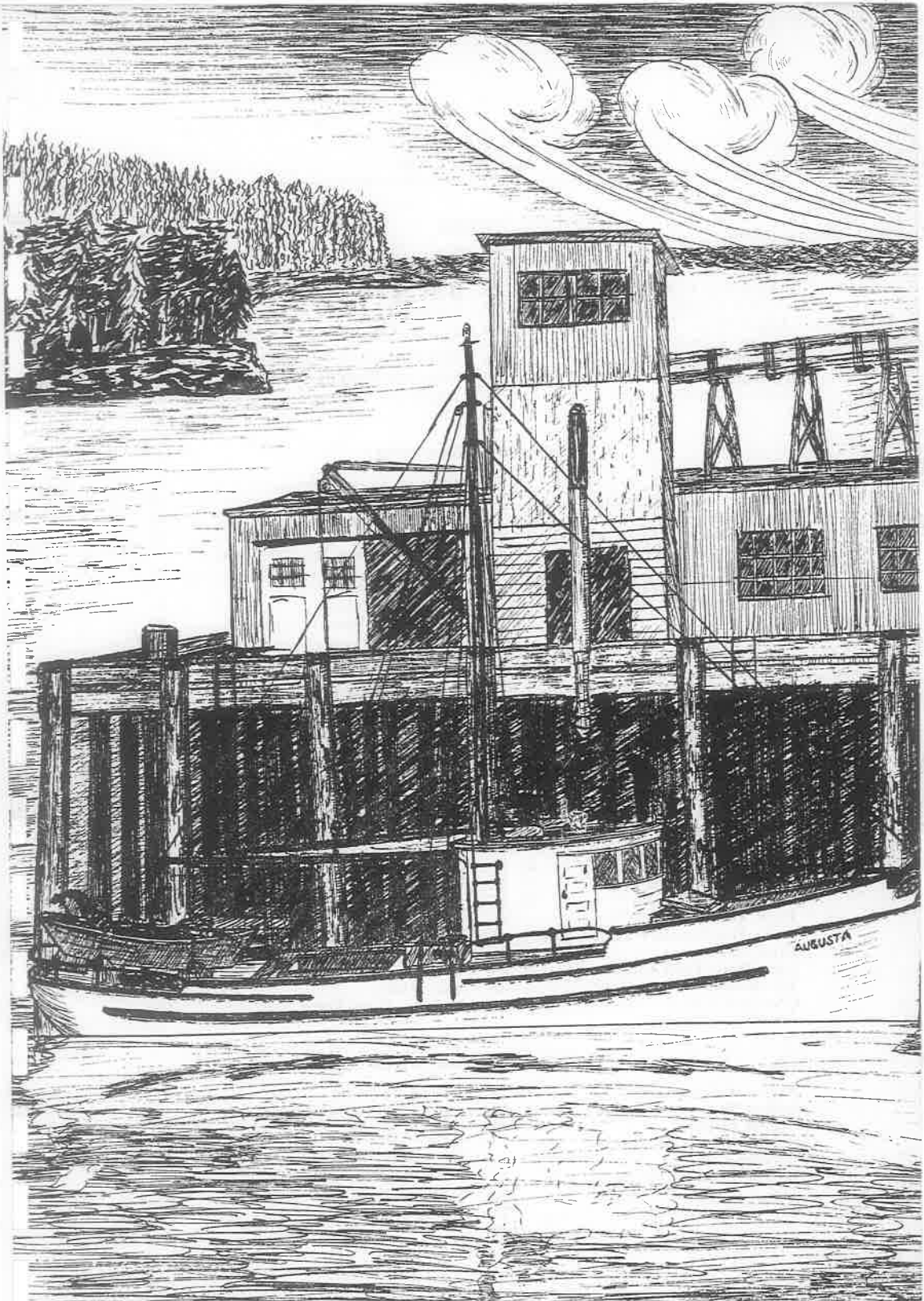
1 pint of onions, sliced
3 cups broth or water
1 pint of left over or canned meat, cut up
Seasonings: salt, pepper, celery, catsup, chili sauce, parsley, etc. as desired
Bread or hot biscuit

Cook sliced onions until tender in broth. Thicken slightly with flour mixed with a little cold water. Stir in the meat and seasonings to suit taste. Use as filling for hot sandwiches with bread or hot biscuit. Pour gravy over top.

MRS. MARTIN OLSEN.






AUGUSTA

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ANGEL CUP CAKE

½ cup milk
2 tablespoons butter
4 egg whites
¼ teaspoon cream of tartar
¼ teaspoon salt
1 cup cake flour
1 teaspoon baking powder
1 cup sugar
1 teaspoon vanilla

Heat milk and butter slowly to scalding point. Beat eggs until frothy, add cream of tartar, and continue beating until whites hold a point. Sift salt, baking powder, and flour. Add hot milk and butter to sugar. Add flour mixture to liquids and beat well. Fold in egg whites and flavoring. Bake in well-oiled 9" cake pan for 20 minutes at 300 degrees F. Cut into oblongs when cold, and ice. MRS. CLAUDE ROUNDTREE.

GOLDEN ANGEL CAKE

11 egg whites
9 egg yolks
1 tablespoon cream of tartar
1¼ cups sifted granulated sugar
1 cup sifted pastry flour
¼ teaspoon each: almond, lemon, orange, and vanilla
¼ teaspoon salt

Use a wire whip to beat the egg whites until frothy. Add the cream of tartar gradually, continue beating until whites are stiff and form little peaks, then gradually beat in the sugar. Sift flour once, measure and sift four times with the salt. Fold in the flour. Beat egg yolks until light and lemon colored and fold them in. Add the flavorings and pour into an ungreased tube pan. Bake at 300 degrees for one hour. Turn the pan upside down on cake cooler and let stand until cold. Loosen cake from pan with a spatula. Frost with Golden Frosting. WINIFRED VASSAR.

ANGEL SPICE CAKE

12 egg whites
1 teaspoon cream of tartar
1½ cups sugar
1 cup cake flour
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves
¼ teaspoon allspice
1 teaspoon vanilla

Beat egg whites on a platter with a whip beater until frothy. Add cream of tartar and continue beating until they hold a point. Add the flour, sugar, salt, and spices which have been sifted together 5 times. Add the flour mixture a little at a time and fold in carefully. Add vanilla. Bake in an angel food cake pan one hour: 325 degrees for 45 minutes and increase to 350 degrees for last 15 minutes. Remove from oven, invert and allow to stand until set. Top with plain frosting or whipped cream.

MRS. J. L. MAC KECKNIE.

YELLOW ANGEL CAKE

5 eggs
1½ cups sugar
1½ cups cake flour
½ cup cold water
¼ teaspoon salt
½ teaspoon baking powder
¾ teaspoon cream of tartar
1 teaspoon vanilla

Beat egg yolks and water until fluffy. Beat in sugar gradually. Sift the dry ingredients (except cream of tartar). Fold into egg yolk mixture. Beat egg whites until frothy, add cream of tartar, then beat until stiff but not dry. Fold egg whites into the cake mixture and add vanilla. Bake 50 to 60 minutes at 350.

MRS. E. FUGLVOG.
MRS. J. M. WYCKOFF.

Filling:
3 egg yolks
2½ tablespoons sugar
1 tablespoon cornstarch
1 cup rich milk
1 tablespoon butter
Flavoring

Beat egg yolks, add sugar and other ingredients. Cook until thick, stirring constantly. Remove from heat and stir until cold. Split the cake in two layers and fill with filling. Top with whipped cream.

MRS. E. FUGLVOG.

SPONGE LAYER CAKE

6 eggs
2 cups sugar sifted
4 or 5 tablespoons boiling water
2 cups flour sifted with
2 teaspoons baking powder
Pinch of cream of tartar
Flavoring as desired

Beat eggs thoroughly, add 2 cups sugar, then boiling water. Take beater out and use wooden spoon to beat with. Add sifted dry ingredients. Bake in layers. Grease the bottoms of pans only. Bake at 350 degrees.

MARGARET J. ANDERSON.

SPONGE CAKE

4 eggs, separated
1½ cups sugar
2 cups sifted cake flour
1 teaspoon cream of tartar
1 cup water
1¼ teaspoons baking powder
½ teaspoon salt
2 teaspoons vanilla

Sift together three times: flour, baking powder, cream of tartar, and salt. Beat egg whites stiff. Gradually add ¼ cup of sugar. Pour 1 cup cold water over egg yolks. Beat until foamy, gradually adding remaining sugar. Fold in flour mixture and vanilla. Fold in egg whites. Bake in oven 325 degrees. If chocolate sponge cake is desired, add 4 rounded tablespoons of bitter cocoa.

MARY TORKILSON.

LAZY DAISY CAKE

2 eggs
1 cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon vanilla
¼ teaspoon salt
½ cup milk
1 tablespoon butter

Beat eggs and add sugar, also flour, salt and baking powder sifted together. Heat milk to boiling point and add butter, then stir into first mixture. Add flavoring. Bake 30 minutes in a moderate oven. Remove from oven and, while still hot, frost with the following mixture:

3 tablespoons butter
5 tablespoons brown sugar
½ cup cocoanut
2 tablespoons cream or canned milk

MRS. L. T. SWANSON.

EGG YOLK SPONGE CAKE

6 egg yolks
1½ cups pastry flour
2 teaspoons baking powder
1 cup sugar
¼ teaspoon salt
½ cup hot water
½ teaspoon flavoring

Beat egg yolks until thick. Add sugar and continue beating. Sift together flour, baking powder and salt. Add flour and hot water alternately, and continue beating with egg beater. Add flavoring. Bake at 325 degrees F. for one hour.

MRS. CARROLL CLAUSEN.
MRS. L. MILLER.

CHOCOLATE ROLL

6 eggs
2 squares Baker's chocolate
1 cup sugar
3 tablespoons hot water
1 teaspoon vanilla

Melt chocolate. Beat egg yolks well. Add hot water and chocolate. Then add vanilla. Fold in the well beaten egg whites. Bake in a slow oven about 25 minutes. Grease pan and cover pan with wax paper. Fill with whipped cream and roll.

MRS. EKREM.

QUICK JELLY ROLL

¾ cup cake flour
1 teaspoon baking powder
¼ teaspoon salt
3 eggs, separated
¾ cup sugar
2⅓ tablespoons cold water
½ teaspoon lemon extract
¾ to 1 cup jelly

Sift flour three times with baking powder and salt. Beat whites until stiff, gradually adding one-half of sugar. Beat egg yolks and water until foamy, add rest of sugar and beat until light lemon color. Combine egg mixtures and extract with wire whip, fold in flour. Bake in pan 9x14x1 inches at 350 degrees F. for 20-25 minutes.

MRS. HENRY GRINDROD.

OLD-FASHIONED JELLY ROLL

¾ cup sifted cake flour
¾ teaspoon Calumet baking powder
¼ teaspoon salt
4 eggs
¾ cup sifted sugar
1 teaspoon vanilla
1 cup jelly

Sift flour once, measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary beater adding sugar gradually until mixture becomes thick and light colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15x10 inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven 400 degrees 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once onto cloth covered with powdered sugar. Remove paper, spread with jelly, and roll. Wrap in cloth and cool on rack.

MRS. CHARLES WHYTE.

IMPERIAL SUNSHINE CAKE

1 cup cake flour
¾ teaspoon cream of tartar
¼ teaspoon salt
1½ cups sugar
½ cup water
6 egg whites, beaten light
6 egg yolks, beaten light
½ teaspoon almond extract

Sift and measure flour, add cream of tartar, and sift four times more. Boil sugar and water until it threads when dropped from tip of a spoon (238 degrees F.). Pour hot syrup in a fine stream over the egg whites to which salt has been added, beating constantly. Continue beating as the mixture cools. Add egg yolks and fold in flour gradually. Add extract. Pour into ungreased tube pan and bake in a slow oven, 325 degrees F. 60 minutes. Remove from oven and invert pan one hour or until cold.

MRS. J. HANSETH.
MRS. L. T. SWANSON.

SUNSHINE CAKE

1¼ cups sugar
½ cup hot water
7 eggs
1 cup pastry flour
1 teaspoon lemon juice
1 teaspoon cream of tartar

Boil sugar and water until syrup spins a thread. Separate eggs. Beat the yolks and add the syrup gradually; continue beating between each addition. Beat whites until stiff; when beaten to a froth, add cream of tartar. Cut and fold flour and whites into the yolk mixture and add lemon juice. Bake in an angel-cake pan. Temperature 350 degrees, 50 or 60 minutes.

MRS. EARL N. OHMER.

APPLE CAKE

1 cup chopped apples
1 cup raisins, chopped
½ cup nuts, chopped
1 cup coffee
1 cup sugar
½ cup butter
2 cups flour
2 teaspoons baking powder
½ teaspoon soda
1 teaspoon cinnamon
½ teaspoon each: ginger, allspice

Cream sugar and butter. Sift soda, baking powder, and spices with flour. Add dry ingredients alternately with coffee. Add apples, raisins, and nuts. Bake in a loaf tin.

MRS. LOUIS VICK.

APPLE OR BLUEBERRY CAKE

¾ cup sugar
1½ cups milk
½ cup shortening
2 eggs
3 cups flour
4 teaspoons baking powder
1 teaspoon salt
4 medium-sized apples
Blueberries

Cream sugar and shortening. Add beaten eggs and milk, then flour and sliced apples or blueberries. Bake in a moderate oven and serve with lemon sauce or as desired.

MRS. HARRY COLP.

HOT APPLE CAKE

4 or 5 apples, sliced
Sugar, cinnamon and butter
3 tablespoons shortening
1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
¼ cup sugar
¼ cup milk (about)

Slice 4 or 5 apples into a deep buttered pie pan. Sprinkle with sugar and cinnamon and dot with butter. Make a soft dough of the other ingredients. Sift the flour, sugar, baking powder, and salt. Cut in the shortening. Add milk and beat well. Spread the soft dough over the apples. Bake in a hot oven 400 degrees 25 to 30 minutes or until apples are done. Turn out onto plate upside down. Sprinkle with sugar and cinnamon. Serve hot with whipped cream or dotted with butter.

LIV HUSVIK.

APPLE SAUCE CAKE

3 cups apple sauce
½ cup butter
2 cups sugar
4 cups flour
4 teaspoons soda
2 teaspoons each: cinnamon, cloves, nutmeg
2 cups raisins
1 cup nutmeats, chopped

Blend butter and sugar. Sift dry ingredients and add with apple sauce. Add floured raisins and nutmeats. Bake in moderate oven one hour in loaf pan 9x12 inches.

MRS. ELMO WESLEY.

APPLE SAUCE CAKE

½ cup butter or other shortening
1 cup sugar
1 egg unbeaten
1 cup apple sauce
1 cup raisins, cut
2 cups all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
¼ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon cinnamon
1 cup nutmeats, coarsely cut
2 tablespoons hot water, optional

Sift flour once, add baking soda, salt, and spices. Sift together three times. Work butter until creamy, add sugar gradually, add unbeaten egg, and beat well. Add nuts, raisins, and flour alternately with apple sauce. Bake in greased loaf pan in a moderate oven 350 degrees for 1¼ hours.

MRS. KARL HATLEN.
MRS. CARL JACOBSEN.

APPLE SAUCE CAKE (CHOCOLATE)

2 cups flour
1 cup sugar
2 teaspoons soda
½ teaspoon cloves
½ teaspoon nutmeg
3 tablespoons chocolate
1 tablespoon cornstarch

Sift above together; then add:

1 cup chopped walnuts
1 cup chopped raisins
1½ cups apple sauce
½ cup melted butter
1 cup sour milk

Mix thoroughly, pour into greased and floured loaf pan, and bake in moderate oven one hour.

MRS. A. TODAL.

BIRTHDAY CAKE

½ cup butter
1 cup sugar
2 cups sifted cake flour
1 cup milk
3 teaspoons baking powder
¼ teaspoon vanilla
¼ teaspoon salt
2 beaten whites

Cream butter and sugar. Add baking powder, salt, flour, and milk. Mix until the batter is very fine. Add vanilla and egg whites. Bake in a well greased cake pan. This makes one small layer. Ice when cool.

AILEEN GREBSTAD.

CHOCOLATE ALMOND CAKE

2½ cups Swans Down, sifted
1 teaspoon soda
¼ teaspoon salt
1 cup shortening
2 cups sugar
5 eggs, well beaten
3 squares Baker's bitter chocolate
1 cup sour or buttermilk
2 teaspoons vanilla or
¼ teaspoon almond extract
1¾ teaspoons vanilla

Sift flour, measure and add soda and salt, and sift together three times. Cream sugar and butter until light and fluffy. Add well beaten eggs and mix well. Add chocolate and blend. Add flour alternately with the milk, a small amount at a time, beating well after each addition. Add flavoring and bake in a loaf pan 15x9x2 inches, lined with waxed paper, in a slow oven 325 degrees for fifty minutes or until done.

MRS. VIRGINIA SARBER.

CHOCOLATE FLUFF CAKE

4 eggs
1¾ cups sugar
1 cup cold water
4 tablespoons cocoa
2 cups sifted flour
1 teaspoon cream of tartar
1 teaspoon baking powder
1 teaspoon vanilla
Salt

Sift flour, baking powder, cream of tartar, and cocoa. Beat egg whites stiff and add ¼ cup sugar and keep beating. Pour water on yolks and beat until foamy. Add sugar gradually and then sifted ingredients. Mix in whites. Bake in layers in slow oven.

ELSIE RHODES.

COCOA CAKE

½ cup butter or shortening
1 cup sugar
3 eggs
2 cups pastry flour
½ cup cocoa
2½ teaspoons baking powder
¾ teaspoon salt
¼ cup confectioner's sugar
¾ cup milk

Cream butter, sugar, and cocoa. Add beaten eggs and milk. Sift in the flour, baking powder, and salt. Then add the powdered sugar. Bake in layer pans.

MRS. ELLERY CARLSON.



MRS. J. B. ANDERSON'S POTATO CAKE

1 cup shortening
2 cups brown sugar
Baker's chocolate
2½ to 3 squares
2½ cups flour
½ cup milk
1 cup nuts
4 eggs (save one white for frosting)
½ teaspoon cloves
Vanilla flavoring
1 cup mashed potatoes
3 teaspoons baking powder

Cream shortening thoroughly, add sugar and cream together. Add beaten egg yolks and melted chocolate. Sift dry ingredients and add alternately with the milk. Add nuts, mashed potatoes, and vanilla. Mix thoroughly and fold in the beaten egg whites. Bake in moderate oven and frost with boiled icing.

ROSEMARY B. LOKEN.

DEVIL'S FOOD CAKE WITH MASHED POTATOES

1 cup butter
1 cup brown sugar
1 cup white sugar
4 egg yolks
1 teaspoon vanilla
1 cup warm mashed potatoes
½ cup milk
2 cups cake flour
½ cup cocoa
½ teaspoon cinnamon
2 teaspoons any baking powder
¼ teaspoon salt
1 cup seeded raisins
1 cup chopped walnuts
4 egg whites beaten stiff

Cream the butter, add sugar, then egg yolks and vanilla. Beat thoroughly. Add potatoes, mix well. Add milk and flour which had been sifted with the cocoa, cinnamon, baking powder, and salt. Then fold in raisins and walnuts and last egg whites. Bake about 45 minutes. About 300 degrees. Frost with Mocha Icing.

MRS. WILLIAM A. ANDERSON.

DEVIL'S FOOD CAKE

2 squares bitter chocolate
¾ cup boiling water
½ cup butter
2 cups sugar (white or brown)
3 egg yolks
¾ cup sour milk
2¼ cups flour
1 teaspoon soda
1 teaspoon salt
1 teaspoon vanilla
3 egg whites, beaten stiff

Pour the boiling water over chocolate and set aside. Cream butter and sugar and add egg yolks. Sift flour, soda, and salt. Add chocolate mixture and fold in beaten egg whites. Bake in moderate oven 350 degrees for 25 to 30 minutes.

MRS. J. M. WYCKOFF.

DEVIL'S FOOD CAKE

½ cup butter
2 cups sugar
4 eggs
3 teaspoons baking powder
2½ cups flour
½ teaspoon cinnamon
1 cup milk or water
1 teaspoon vanilla
2 squares chocolate

Cream shortening, add 1 cup sugar and cream together well. Beat egg yolks until thick and lemon colored. Add the other cup of sugar to egg yolks. Combine the shortening mixture with the egg mixture. Add the sifted dry ingredients alternately with liquid. Blend well and add melted chocolate and flavoring. (½ cup ground chocolate may be substituted for melted chocolate. Sift ground chocolate with flour). Fold in beaten egg whites. Bake in four layers or two small loaves in a moderate oven (325 degrees) about 30 minutes.

MRS. S. V. DENNISON.

MRS. KARL LARSEN'S CHOCOLATE FUDGE CAKE

2 cups sugar
¾ cup butter
1½ cups sour milk
2 eggs
2½ cups cake flour
2 squares melted chocolate
½ cup raisins
½ cup chopped nuts
1 teaspoon soda
Flavoring as desired

Cream butter and sugar. Beat egg yolks until they are thick and lemon colored, then add to the first mixture. Add melted chocolate. Sift together the flour and soda, and add alternately with the milk. Fold in the well beaten egg whites, and add nuts and raisins.

MRS. EARL N. OHMER.

MAHOGANY CAKE

½ cup milk
½ cup cocoa
½ cup shortening
1½ cups sugar
2 cups pastry flour
3 eggs
¾ teaspoon soda
2 teaspoons baking powder
⅔ cup sweet milk
1 teaspoon vanilla

Cook the milk and cocoa until thick and smooth, and set aside to cool. Cream shortening and sugar; add eggs, one at a time and beat well after each addition. Sift flour, measure, add soda, baking powder, and sift twice more. Add flour mixture alternately with milk to first mixture. Add chocolate mixture and vanilla, mix well. Bake in two well greased 9" layer pans, in moderate oven at 350 degrees, about 30 minutes. Cool and ice with any desired icing.

WINIFRED VASSAR.

NAMELESS CAKE

¾ cup shortening
1½ cups sugar
½ teaspoon salt
¾ teaspoon nutmeg
1 teaspoon lemon extract
1 teaspoon vanilla
3 teaspoons cocoa
3 eggs, well beaten
1¾ cups flour
½ teaspoon baking powder
1 teaspoon soda
¾ cup sour milk
½ cup nuts

Cream shortening and add sugar and eggs. Sift dry ingredients together and add to creamed mixture alternately with the sour milk. Fold in the nuts. Bake in a moderate oven thirty minutes.

MRS. HARRY LOY.

NUGGET CAKE

½ cup butter
1 cup sugar
3 eggs
1 cup sour milk
1 teaspoon soda
½ cup ground chocolate
1½ cups flour
1 cup walnuts, chopped

Cream the butter and sugar. Add the beaten egg yolks. Add flour with the baking soda and milk. Mix chocolate with a little hot water. Add walnuts and beaten egg whites. Bake in two layers for about 20 minutes at 400 degrees F.

MRS. JACOB OTNESS.

SOUTHERN CHOCOLATE CAKE

2 cups sugar
1 cup shortening
1 cup sour milk
5 eggs
1 cup walnut meats
2½ cups pastry flour
4 squares melted chocolate
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
2 teaspoons vanilla

Cream sugar and shortening. Add yolks of eggs, sour milk, then the flour, baking powder, soda, and salt. Add melted chocolate, vanilla and at last the egg whites beaten stiff.

MRS. MAMIE TVETEN.

CRUMB CAKE

2 cups flour
2 cups brown sugar
1 teaspoon cinnamon or nutmeg
½ cup shortening
1 cup sour milk
1 teaspoon soda
1 egg

Combine flour, sugar, spice, and shortening to make a crumby mixture. Reserve ½ cup of these crumbs to top cake. To remainder add the milk with soda and the egg. Pour into shallow pan about 6"x12" and cover with ½ cup crumbs. Bake in moderate oven about 20 minutes.

MRS. F. M. HUNGERFORD.

ONE EGG MOCHA CAKE

1 heaping tablespoon butter
1 cup granulated sugar
1 egg yolk
2 teaspoons baking powder
1 cup flour
Pinch of salt
¾ cup milk
2 squares chocolate
1 egg white
1 teaspoon vanilla

Cream butter and sugar, add egg yolk and cream until very creamy. Sift dry ingredients and add alternately with milk. Add chocolate melted and fold in beaten egg white. Bake in moderate oven.

Icing:
1 square melted chocolate
1 heaping tablespoon butter
¼ cup cold coffee
A little orange and vanilla flavor
1 cup powdered sugar

Combine all and beat 7 minutes.

MRS. T. S. ELSEMORE.

COFFEE CAKE

½ lb. butter
½ cup sugar
½ teaspoon salt
4 eggs, unbeaten
1 cup rich milk
1 cake compressed yeast
4 cups flour
Butter, sugar, cinnamon, and raisins

Cream butter, sugar, and salt until light. Add unbeaten eggs one at a time and beat hard after each addition. Heat milk lukewarm. Dissolve yeast in milk. Mix it with flour and creamed mixture. Cover and let stand in ice box over night. In the morning roll out and spread with one cube of butter and sprinkle with sugar, cinnamon, and raisins. Roll and place in buttered pan. Let raise and bake in a slow oven.

MRS. JOHN OTNESS.

CRUMB CAKE

1 cup sugar
2 cups flour
½ cup butter
1 cup dates
1 cup sour milk
1 teaspoon cinnamon
½ teaspoon cloves
1 teaspoon soda
1 egg
½ teaspoon salt
½ cup nuts
Vanilla

Mix sugar, flour, and butter until it looks like bread crumbs, take out one cup. To the remainder of flour mixture add other ingredients. Pour into square pan, cover with crumbs saved for this purpose, and bake in moderate oven 375 degrees F.

ELLEN REPP.

CRUMB CAKE

Part I:
1 cup sugar
1 cup butter
2 cups flour

Mix and take out ½ cup to sprinkle on top of cake before putting in oven.

Part II:
½ cup dates
½ cup nuts
1 teaspoon cinnamon
½ teaspoon cloves
1 cup sour milk
1 teaspoon soda
1 teaspoon vanilla
1 egg

Mix with remainder of above. Sprinkle crumbs on top, and bake in moderate oven 45 minutes.

MRS. AGUSTA ENGE.

MINCEMEAT COFFEE CAKE

2 cups mincemeat
1 cup sifted cake flour
1¼ teaspoons baking powder
½ teaspoon salt
3 tablespoons granulated sugar
¼ cup shortening
1 egg
2 tablespoons milk
¼ teaspoon cinnamon

Arrange the mincemeat in the bottom of a shallow baking dish, about 10x6 inches. Sift together the flour, baking powder, salt, and 2 tablespoons of granulated sugar. Work in the shortening until the mixture is crumb-like in consistency. Then add the egg and milk beaten together. Spread on top of the mincemeat and sprinkle with the cinnamon mixed with the remaining 1 tablespoon of sugar. Bake in a moderate oven, 350 degrees for about 40 minutes. Serve in squares with or without cream.

MRS. ANDREW JOHNSON.

ENGLISH FRUIT CAKE

1¼ lbs. butter
2 cups brown sugar
1 dozen eggs
10 cups flour
10 teaspoons baking powder
1 teaspoon soda (dissolved in water)
1 teaspoon each: cinnaman, cloves, nutmeg, allspice
2 teaspoons vanilla
1 cup wine or grape juice
2 lbs. seeded raisins
1 lb. currants
1 lb. dates
1 lb. seedless raisins
1 lb. candied cherries
1 lb. white raisins
1 lb. green candied cherries
1 lb. candied pineapple
1 lb. citron
1 lb. almonds, blanched, chopped
1 lb. walnuts, chopped

Cream butter, sugar and add beaten egg yolks, wine and soda. Flour the fruits with one-half of the flour. Sift the flour with the spices. Add nuts and lastly the twelve egg whites beaten. Bake in pan, lined with oiled wax paper, for two and one-half hours (first half hour in hot oven, and remaining two hours in slow oven). This makes five loaves. When cool pour a wine glass of wine over each loaf. Wrap in oiled paper and store in air tight tin.

MAY NYGAARD.

ENGLISH FRUIT CAKE

1 lb. sugar
1 lb. butter
1 dozen eggs
1 lb. flour
3 lbs. raisins
1 lb. currants
1 lb. figs (thinly sliced)
½ lb. cherries
½ lb. lemon rind
½ lb. orange rind
½ cup strong coffee
1 cup molasses
½ cup orange juice or brandy
4 teaspoons cinnamon
4 teaspoons allspice
2 teaspoons nutmeg
2 teaspoons mace
½ teaspoon soda

Cream butter and sugar thoroughly. Beat eggs, add molasses, orange juice, and coffee. Measure and sift flour, then sift with soda and spices. Mix with the fruits. Combine the creamed mixture with the dry ingredients and the liquids. Bake in wax lined pans in a slow oven 275 degrees for four hours.

MRS. MAGNUS HEMNES.

DARK FRUIT CAKE

6 cups sugar (3 brown 3 white)
1 lb. butter
9 eggs
1 cup coffee
1 cup fruit juice
6 cups flour
3 teaspoons baking powder
2 lbs. currants
3 lbs. raisins
1 lb. citron
½ lb. orange peel
½ lb. lemon peel
1 cup nuts, chopped
3 teaspoons cinnamon
3 teaspoons mace
3 teaspoons cloves
3 teaspoons nutmeg

Cream butter and sugar. Add beaten eggs, fruit juice, and coffee. Add fruits, flour, spices, and baking powder. Add nuts. Bake in a slow oven for three hours.

MRS. JOHN OTNESS.

DELIA MAC DONALD'S FRUIT CAKE

1 cup shortening
1 cup sugar
½ cup honey
3 cups flour
¼ teaspoon soda
2 teaspoons baking powder
¼ teaspoon salt
1 cup milk
Grated rind of one orange
1 cup moist cocoanut
Grated rind of ½ lemon
1 cup Sultana (white) raisins
1 cup candied cherries
½ cup citron
½ cup candied pineapple
1 cup walnuts, chopped
4 egg whites

Cream shortening and sugar, add honey, and beat well. Sift 2 cups of flour with soda, baking powder and salt. Use remaining cup of flour to mix with the fruits and nuts. Add sifted dry ingredients alternately with fruit and nut mixture. Stir in cocoanut and grated rinds. Fold in the beaten egg whites. Line cake pan with waxed paper. Bake one hour in a moderate oven.

MRS. JUSTIN LIND.

FRUIT CAKE

2 cups sugar
1 cup butter (creamed)
4 egg yolks
4½ cups flour
1 teaspoon soda
A little of all spices
1 teaspoon lemon extract
1 teaspoon vanilla extract
1 cup strong coffee
1 cup syrup made of:
1 cup brown sugar
1 tablespoon water
1 tablespoon vinegar
1 cup ground figs
(Cook together)
4 egg whites, beaten

Prepare figs in advance. Use your usual method of mixing fruit cake. Nuts (almonds or walnuts), raisins, currants, citron peel, etc., may be added to please individual taste. MRS. FRANK BARNREITER.

FRUIT CAKE

1 cup Wesson oil
1 cup shaved citron
1½ cups candied cherries
1 cup raisins
1 cup candied pineapple
1 cup chopped figs
1½ cups brown sugar
4 eggs
3 cups nuts
3 cups flour
1 teaspoon baking powder
2 teaspoons cinnamon
2 teaspoons salt
2 teaspoons allspice
1 teaspoon cloves
1 cup fruit juice

Mix Wesson oil, sugar, and egg yolks. Beat vigorously for two minutes. Sift together spices, salt, baking powder, and 2 cups of flour. Add sifted mixture alternately with the fruit juice to the first mixture. Then add fruits and nuts, which have been mixed with the remaining cup of flour. Fold in egg whites, beaten stiff. Bake in a tube pan, approximately 9" in diameter, in a slow oven (275 degrees F.) for about four hours.

MRS. J. HANSETH.

GUM DROP FRUIT CAKE

½ cup shortening
1 cup sugar
2 eggs, well beaten
2½ cups flour
¼ teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla
¾ cup milk
½ lb. gumdrops chopped fine
(no black ones)
¾ lb. white raisins
Nuts, if desired

Cream shortening, add sugar and beaten eggs. Sift flour, salt, and baking powder, reserving about ½ cup to mix with chopped gum drops and raisins. Add vanilla to milk, then add the dry ingredients and milk alternately to the first mixture. Stir in floured gum drops and raisins. Bake in large greased cake pan in slow oven (300 degrees) for 1½ hours. Cake keeps moist for a long time. MRS. HACK WHITE.

GUM DROP FRUIT CAKE

1 lb. white raisins
2 lbs. large gum drops (no black ones)
1 cup pecans
4 cups flour
1 teaspoon cinnamon
1 teaspoon vanilla
¼ teaspoon cloves
¼ teaspoon nutmeg
¼ teaspoon salt
1 cup butter
2 cups sugar
2 eggs
1½ cups apple sauce
1 teaspoon soda (in teaspoon hot water)

Cream sugar and butter, add eggs well beaten. Add alternately portions of flour and apple sauce. Add soda, vanilla, gum drops (cut in large pieces), raisins, and nuts. Pour batter into pans lined with greased paper. Bake 2 hours at 275 to 325 degrees F. MRS. MABEL KAYLER.

MY MOTHER'S FRUIT CAKE

¾ lb. butter
2 cups sugar
6 eggs
½ lb. citron
¾ lb. candied pineapple
⅓ lb. candied cherries
1 package dates
¾ package raisins
¾ cup blackberry jelly
½ cup grape juice
2½ cups flour
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon allspice
2 cups pecans, chopped

Cut fruit fine and dredge with 1 cup flour. Cream butter and sugar, add beaten yolks, jelly, grape juice, 1½ cups flour sifted with soda and spices. Mix thoroughly, add nuts and fruit. Fold in the stiffly beaten egg whites last. Put in loaf pans lined with greased paper. Bake slowly 3½ hours at 250 degrees F. MRS. E. LOCKEN.

COCOANUT CAKE

½ cup butter
1½ cups sugar
3 whole eggs
¾ cup milk with pinch of salt
2 cups flour, sifted
2 teaspoons baking powder
1 teaspoon vanilla
1 cup cocoanut

Follow the usual method for mixing cake. Cream butter and sugar and beat in eggs lightly. Sift flour with baking powder four times.

Frosting:
2 cups sugar
¼ teaspoon cream of tartar
1 cup water
2 egg whites
¼ lb. marshmallows

Boil the sugar, water, and cream of tartar until it spins a thread. Do not stir. When ready pour over the well beaten egg whites. Add the marshmallows and ice the cooled cake. MINNIE HAZEL DAWES.

ORANGE FRUIT CAKE

½ lb candied cherries
½ lb. candied pineapple
½ lb. blanched almonds
¼ lb. citron
½ lb. cocoanut
1 cup Sultana raisins
1 cup orange juice
1 cup sugar
6 egg yolks
1 cup shortening
3 cups flour
1 teaspoon baking powder

Cream sugar and shortening. Add beaten eggs, then flour and baking powder, and fruit. Let set over night. Bake three hours in a very slow oven.

MRS. JENNE JORGENSEN.

WHITE FRUIT CAKE

½ lb. butter
1½ cups sugar
6 eggs
4 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
½ lb. white raisins
½ lb. candied pineapple
¾ lb. candied cherries
¼ lb. citron, orange and lemon peel mixed

Sift flour and baking powder several times. Cream butter and sugar with hands. When perfectly smooth, break in eggs, one at a time, beating well after each addition. When all are used, add flour, baking powder, and flavoring. Flour fruit well, then add and mix thoroughly. Pour into well greased tin and bake 1½ to 2 hours.

MRS. C. E. SWANSON.

GEORGE WASHINGTON CAKE

¾ cup shortening
1½ cups sugar
2¾ cups cake flour
¼ teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
1 cup sour milk or buttermilk
1 teaspoon vanilla
4 egg whites, stiffly beaten

Thoroughly cream shortening and sugar. Add flour sifted with salt, baking powder, and soda alternately with sour milk and vanilla. Fold in egg whites. Bake in two waxed paper lined 9" pans or three 8" pans in moderate oven (350 degrees) 30 minutes. Put layers together with double cooked frosting. Garnish with Maraschino cherries. (Any desired frosting may be used.)

VERA REYNOLDS.

Double Cooked Frosting:

2 cups sugar
½ cup water
⅛ teaspoon cream of tartar
⅛ teaspoon salt
2 egg whites
1 teaspoon vanilla

Cook sugar, water, and cream of tartar to soft ball stage (236 degrees). Add salt to egg whites; beat until frothy. Place over hot water and gradually add syrup, beating constantly. Continue beating until it forms peaks. Add vanilla extract.

VERA REYNOLDS.

LAYER CAKE

2 cups sugar
½ cup butter
4 eggs or whites of 8
1 cup milk
1 teaspoon flavoring
3 cups flour
3 teaspoons baking powder

Cream butter, and add sugar gradually. Cream together. Sift and measure flour and mix with other dry ingredients. Add milk and beaten whites. Bake in layers in moderate oven. MRS. J. O. RUDE.

MASTER RECIPE FOR CHRISTMAS CAKE

¾ cup shortening
1½ cups sugar
3 cups cake flour
4½ teaspoons baking powder
3 eggs
1 cup milk
½ teaspoon vanilla
¾ teaspoon salt

Cream shortening, add sugar, and add 1 egg at a time, beating well. Mix and sift flour, salt, and baking powder. Add alternately with milk and vanilla extract. Bake in two 9" layer pans in oven 375 degrees for 30 minutes. Cool in pan 5 minutes. Remove to cake rack.

MRS. ED. THORSEN.

OUR GRANDMOTHER'S ORANGE CAKE

1 cup butter
2 cups sugar
4 egg yolks
2 egg whites
1 cup milk
3½ cups flour
3½ teaspoons baking powder
Grated rind of one orange and one lemon

Mix in the usual way by creaming the butter and sugar. Stir into this the beaten yolks. Sift the flour and baking powder. Add alternately with the milk. Fold in the beaten whites and grated rinds. Beat well at the last.

Orange Filling:
2 egg whites
1 cup confectioners' sugar
1 tablespoon gelatine
Juice, grated rind and pulp of 2 oranges

Dissolve gelatine in 1 tablespoon cold water, then melt over hot water. After beating eggs until frothy, beat in sugar, melted gelatine, and orange. Place on ice to thicken before applying to cake.

Orange Icing:
2 egg whites
1 to 1½ lbs. confectioners' sugar
Juice and grated rind of one large orange
1 teaspoon lemon juice

Beat egg whites until stiff. Add sifted sugar, lemon and orange, beating continually. The quantity of sugar used depends on size of orange and moisture in atmosphere. MRS. T. S. ELSEMORE.

PINEAPPLE PARFAIT CAKE

½ cup shortening
¾ teaspoon salt
½ teaspoon grated lemon rind
1 egg yolk
¼ cup water
1½ cups sugar
3 cups sifted cake flour
3 teaspoons baking powder
¾ cup canned pineapple juice
4 egg whites

Combine shortening, salt, lemon rind, and egg yolk. Add sugar gradually and cream until light and fluffy. Sift flour and baking powder together three times. Add small amounts of flour to creamed mixture alternately with combined pineapple juice and water, beating after each addition until smooth. Fold in the beaten egg whites and blend well. Pour batter into deep 9" pans (two) well greased. Bake in moderate oven 350 degrees 25 to 30 minutes. Frost with Pineapple Parfait Frosting.

MRS. FRANK BOLLEN.

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons canned pineapple juice
1 teaspoon light corn syrup
½ teaspoon grated lemon rind

Combine egg whites, sugar, pineapple juice, and corn syrup in top of double boiler. Place over rapidly boiling water and beat constantly with egg beater until mixture holds up in peaks (about 7 minutes). Remove from fire, add lemon rind, and beat until cool enough to spread.

MRS. FRANK BOLLEN.

WHITE CAKE

1 cup sugar
½ cup butter
2 cups flour
3 egg whites
⅔ cup milk
½ teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla

Cream butter; add sugar gradually. Continue creaming until mixture is very light. Stir in the sifted dry ingredients alternately with milk. Fold in egg whites which have been beaten stiff, but not dry. Add vanilla. Pour batter into two greased layer pans. Bake in moderate oven. Ice with any desired icing.

MRS. A. FENSWICK.

PUMPKIN CAKE

½ cup shortening
½ cup white sugar
½ cup brown sugar
2 eggs
¾ cup sieved pumpkin
½ cup sour milk
2 teaspoons caramel
¼ teaspoon salt
¼ teaspoon soda
4 teaspoons baking powder
2 cups flour
⅔ cup chopped nuts

Cream shortening; add other ingredients in order given. Bake in loaf tin 45 minutes. If layer tins are used bake 25 minutes at 375 degrees F.

MAMIE TVETEN.

CALICO QUILT CAKE

¾ cup shortening (part butter)
1½ cups sugar
2¾ cups sifted cake flour
4 teaspoons baking powder
1½ teaspoons vanilla
½ teaspoon salt
⅛ cup thin milk
4 egg whites (large eggs)
1 square unsweetened chocolate (melted)
Few drops red vegetable coloring

Cream shortening, add sugar gradually, and cream until very fluffy. Sift flour, baking powder, and salt. Stir into creamed mixture alternately with milk. Blend in vanilla, fold in stiffly beaten egg whites. Divide the batter into three equal parts: (1) fold in melted chocolate; (2) fold in red coloring; (3) white batter. Drop the chocolate batter by spoonfuls here and there in greased and paper lined pan. Drop pink batter into alternate spaces, leaving room in between for the white batter. Drop in white batter. Cut through the batter with a knife at intervals to streak and swirl the colors through the cake. Bake 35 to 40 minutes in 350 degree oven. Bake in oblong pan 8x12x2 inches.

MRS. A. H. OLSVIK.

WHITE POUND CAKE

1¼ cups vegetable shortening
⅓ cup butter
1¼ teaspoons salt
2 teaspoons vanilla
1 teaspoon almond
2 cups sugar
1¾ cups egg whites, unbeaten
4 cups sifted cake flour
¾ teaspoon baking powder
½ cup candied cherries
¼ cup citron, cut fine

Cream shortening, butter, salt, and extracts. Add the sugar gradually while creaming, and cream until light and fluffy. Add unbeaten egg whites in fifths, creaming thoroughly after each addition. Sift the dry ingredients together, and fold into the creamed mixture in fourths with the fruit. Bake in two greased paper-lined loaf pans about 10x5x3 inches. Bake in moderate oven of 325 degrees for about one hour and thirty minutes.

MRS. ANDREW JOHNSON.

WHITE POUND CAKE

1¾ cups butter
2 cups sugar
1¼ cups egg whites, unbeaten
3¾ cups Swans Down, sifted
1½ teaspoons baking powder, Calumet
½ teaspoon vanilla
¼ teaspoon almond

Sift and measure flour, add baking powder, and sift three times together. Cream butter thoroughly. Add sugar gradually, creaming together until light and fluffy. Add egg whites (¼ at a time) beating about three minutes after each addition. Add flour, a small amount at a time, and beat well after each addition. Add flavorings and beat vigorously. Turn into two loaf pans 9x5x3 inches, which have been greased. Bake in a slow oven 275 degrees for forty minutes. Increase the heat to 325 degrees and bake forty minutes longer.

MRS. CLIFFORD ROUNDTREE.

BRIDGE CAKE

1 cup flour
½ cup brown sugar
½ cup butter
2 eggs, beaten
1 cup brown sugar
1 teaspoon baking powder
2 tablespoons flour
½ teaspoon vanilla
¼ teaspoon salt
½ cup cocoanut
1 cup chopped walnuts
Dates and other fruits

Blend the first three ingredients, as for pastry crust, add no liquid. Pat the mixture into a square cake pan, and bake until golden brown. Mix the remaining ingredients and pour over the first mixture, and bake, testing as for any cake.

MRS. CHRIS CHRISTENSEN.

DATE CAKE

3 tablespoons flour
1 teaspoon baking powder
1 cup powdered sugar
2 eggs, beaten
1 cup walnuts, broken (not chopped)
1 package stoned dates cut in quarters

Mix all together and bake slowly for 40 minutes. When cold, cut in slices and roll each one in powdered sugar.

HELEN ALLEN.

DATE CAKE WITH OATMEAL

2 cups rolled oats
2½ cups flour
1 cup shortening
1 cup brown sugar
½ cup sour milk
½ teaspoon soda

Mix and divide into two parts. (Make filling and let cool while preparing the cake.) Roll out one-half for bottom part on waxed paper and lay in pan. Spread date mixture over. Roll out other half, wrap around rolling pin, and unwrap over bottom half.

Filling:
1 cup brown sugar
1 lb. dates
1 cup hot water
Cook together until thick

MRS. ERLING STRAND.

DREAM CAKE

1½ cups flour
¾ cup butter
1½ tablespoons white sugar
1¼ cups brown sugar
2 tablespoons flour
½ cup cocoanut
1 cup walnuts chopped coarsely
½ teaspoon salt
½ teaspoon baking powder
2 eggs, beaten slightly

Mix first three ingredients to a crumb-like stage. Pat down in a pan which has been lined with wax paper. Bake not more than five minutes until the mixture is a pale golden color. Mix the remaining ingredients together and add the eggs. Put the second mixture on the first mixture while it is still hot and bake again in a very slow oven 20 to 25 minutes. When cool ice thinly.

BETTY HOFSTAD.

PECAN DREAMS

½ cup butter
¼ cup confectioners' sugar
1 cup sifted cake flour
2 eggs
1½ cups brown sugar
2 tablespoons all-purpose flour
½ teaspoon baking powder
1 cup chopped pecan meats
½ cup shredded cocoanut

Mix butter, confectioners' sugar, and cake flour until thoroughly blended. Spread in a pan about 11x15 inches. Spread with batter made from remaining ingredients as follows: beat eggs until very light and add brown sugar, add flour and baking powder which have been sifted together. Mix until smooth and stir in nuts and cocoanut. Spread over top of first mixture and bake in a moderately hot oven of 375 degrees for thirty to forty minutes. LAURA JOHNSON.

APRICOT-GINGER CAKE

½ cup butter or shortening
½ cup sugar
2 eggs
1 teaspoon soda
½ cup molasses
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon salt
1½ cups all-purpose flour
½ cup water

Cream sugar and shortening until light and fluffy; add beaten eggs and molasses. Sift together dry ingredients; add alternately with water. In baking pan place 14 or 15 canned apricot halves (with peels). Over apricots add mixture made of 1 cup brown sugar and 3 tablespoons butter melted together. Pour ginger batter over apricots and bake at 350 degrees F. for 30-40 minutes. Remove from the pan while still hot; serve apricot side up with whipped cream. Delicious either hot or cold. Nuts and cherries may be added if a more festive dessert is desired. SIBYL LOCKEN.

BOILED SPICE CAKE

First part:
3 cups white sugar
3 cups cold water
3 cups seeded raisins
1½ cups shortening
2 teaspoons salt
Boil for 10 minutes, cool and add second part

Second part:
2 teaspoons soda
3 teaspoons cinnamon
2 teaspoons cloves
1 teaspoon nutmeg
1 teaspoon vanilla
Flour

Add enough flour to make ordinary cake thickness. Bake one hour in moderate oven. This makes one large cake or two smaller ones. Nuts or fruit may be added which will then make it as rich as a fruit cake. Keeps indefinitely. DOROTHY HOFSTAD.

COFFEE SPICE CAKE

⅓ cup shortening
1 cup sugar
2 cups flour
3 teaspoons baking powder
2 eggs
1 teaspoon cinnamon
¼ teaspoon cloves, allspice
Cold coffee

Follow regular method of mixing cake and bake in two layers.

Maple Frosting

Boil 1 cup maple syrup without stirring until it spins a thread. Add slowly to 2 stiffly beaten egg whites. Beat with wire whip until stiff enough to spread.

MRS. A. FENSWICK.

EGGLESS, MILKLESS AND BUTTERLESS CAKE

2 cups sugar
2 cups water
1 lb. raisins
4 tablespoons shortening
1 teaspoon soda
3 cups flour
1 teaspoon each: cinnamon, nutmeg
½ teaspoon allspice

Combine the sugar, water, raisins, and shortening and cook five minutes. Cool and add the soda. Mix well. Sift the flour before measuring, then sift with spices. Add the cooked mixture to the flour. Mix and bake in a loaf pan in a slow oven. May be used as a fruit cake by adding other fruits, nuts, and vanilla.

BEULAH KINNEAR.

GINGERBREAD

1 cup molasses
1 cup sugar
½ cup melted butter
1 cup hot water
1 teaspoon ginger
1 teaspoon soda
½ teaspoon cinnamon
½ teaspoon salt
4 cups flour

Stir together molasses, sugar and butter. Add hot water, then flour sifted together with the salt, spices, and soda. Beat well and bake in a moderate oven half an hour.

MRS. DEAN KAYLOR.

MOLASSES CAKE

1 egg
1 cup molasses
⅓ cup Wesson oil
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon soda
½ teaspoon salt
½ cup boiling water
2¼ cups flour
¾ cup raisins

Beat the egg, stir in the molasses, Wesson oil, and other ingredients in the order enumerated. Bake for 35 minutes at 375 degrees F.

MRS. S. LERO.

MOTHER'S SPICE NUT CAKE

½ cup butter
1 cup light brown sugar
½ cup molasses
4 egg yolks
1 cup rich sour milk or ½ sour cream
2½ cups flour
1½ teaspoons baking powder
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon cloves
½ teaspoon grated nutmeg
½ teaspoon salt
1 cup seedless raisins
½ cup chopped walnuts
½ cup chopped citron

Cream butter and sugar, add well beaten egg yolks. Add molasses, sour milk with soda. Sift together the dry ingredients, reserve some to dredge fruits, which are added last. Bake in loaf in moderate oven.

EVELYN NICHOLSON.

OLD-FASHIONED BROWN CAKE

½ cup shortening
2 cups dark brown sugar
2 eggs
2½ cups flour
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
1 teaspoon cloves
1 teaspoon nutmeg
2 teaspoons cinnamon
1 cup sour milk
1 teaspoon vanilla
½ cup chopped nuts
1 cup chopped raisins

Cream shortening and sugar together. Add well beaten eggs. Mix and sift flour, baking powder, soda, salt, and spices and add alternately with milk to the first mixture. Beat three minutes. Add vanilla and fold in nuts and raisins. Pour into three greased layer cake pans and bake in moderate oven (325-350) thirty minutes. Use caramel frosting.

MRS. ELVINA STEDMAN.

SOUR CREAM SPICE CAKE

½ cup butter
2 cups brown sugar
2 cups flour
1 teaspoon ginger
3 teaspoons all-spice
1 teaspoon nutmeg
2 teaspoons cloves
3 whole eggs or yolks of 5 eggs
1 cup sour cream
1 teaspoon soda

Cream butter, add brown sugar and cream together. Then add to flour, eggs, and sour cream. Mix thoroughly and add soda which has been dissolved in boiling water. Bake in a moderate oven for half an hour. Remove and cool. Frost with Mocha Icing.

MRS. F. J. FRYER.

Mocha Icing:
1 tablespoon butter
2 cups powdered sugar or more
2 tablespoons cocoa
2 tablespoons hot coffee
Vanilla flavoring

Cream the butter, add the sugar and cocoa. Add hot coffee, and more sugar if needed to make the right consistency to spread. Add vanilla and ice cake.

MRS. F. J. FRYER.

PRUNE CAKE

2 eggs, well beaten
1 cup sugar
Butter size of walnut
Pinch of salt
1 cup sour milk
2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon each:
nutmeg and cloves
1½ cups prunes (Cooked, pitted, and chopped)

Combine in standard method. Beat well about two minutes. Bake in two greased and floured 9" layer pans for 25 minutes in 350 degree oven. Serve with whipped cream or any desired frosting.

MRS. A. J. BIRKENBACK.

SOUR CREAM SPICE CAKE

¼ cup butter
1 tablespoon Crisco
1 cup sugar
2 eggs
1 cup sour cream
1½ cups flour
1 teaspoon each:
soda and baking powder
1 teaspoon each:
nutmeg, cinnamon, cloves
1 teaspoon vanilla

Add spices to flour and sift five times. Cream shortening and sugar; add whole egg and beat after each addition. Add soda to sour cream, and add alternately with dry ingredients. Add flavoring and mix well. Bake in two 9" layer pans in 350 degree oven.

MRS. ELLEN HALVORSEN.

SPICE CAKE

¾ cup butter or shortening
1 cup brown sugar
1 cup molasses
1 cup sour milk
1 teaspoon soda
1 teaspoon each:
cloves, nutmeg, cinnamon
3 eggs, save one white for frosting
Flour

Cream butter and sugar. Add egg yolks beaten, then molasses and sour milk with soda dissolved in it. Use enough flour to make a stiff batter. Add beaten egg whites. Makes two small loaves. Cover with frosting when cold.

MRS. A. HEIMDAHL.

SPICE CAKE

1 cup ground raisins
1 cup boiling water
1 teaspoon soda
Mix and let stand until cool
½ cup shortening
1 cup sugar
2 eggs
1 teaspoon cinnamon
½ teaspoon nutmeg
2 cups flour
1 teaspoon baking powder

Cream shortening and sugar, beat eggs, and add. Sift dry ingredients together and stir into mixture. Now stir in the cooled raisin mixture, mixing well. Pour into greased and floured loaf tin or flat pan and bake in moderate oven about 45 minutes.

MRS. SOLEM.

TOMATO SOUP CAKE

1 cup sugar
½ cup butter
2 cups flour
1 teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
1 can tomato soup
½ teaspoon cloves
1 cup raisins
½ cup chopped citron peel
1 cup currants

Cream butter and sugar, add alternately liquid and sifted dry ingredients. Add raisins, currants, peel. Mix well. Pour into greased loaf tin and bake one hour in 350 degree oven. MRS. LEIF TORSEN.

APPLE FILLING

2 apples
1 cup sugar
1 lemon, juice and grated rind

Grate apples, add lemon juice, rind, and sugar. Cook for five minutes, stirring constantly. Cool. Makes filling for two layers.

MRS. R. I. MILLER.

LEMON CHEESE OR LEMON FILLING

2 cups sugar (white)
¼ lb. butter
6 eggs
3 to 4 lemons (grated rind of 2 or 3 and juice of all)

Bring to boiling point sugar, butter, juice, and rind. Pour over well beaten eggs, return to double boiler and cook until mixture thickens. This makes a quart of sauce and can be kept in a cool place several days, until one will use it. Delicious filling for cake, pie, or tarts.

MRS. JULE LOFTUS.

LEMON FILLING

2 lemons, juice and rind
1 cup sugar
½ cup water
1 egg
1 tablespoon butter
3 tablespoons flour

Mix and cook all together over boiling water until thick.

MRS. HARRY BOLLEN.

OLD-FASHIONED CHOCOLATE FILLING

3 ounces unsweetened chocolate
3 tablespoons cream
¾ cup powdered sugar
1 egg
1 tablespoon corn starch
⅛ teaspoon salt
1 teaspoon vanilla

Melt chocolate in top of double boiler, add cream and egg; mix in sugar gradually, add cornstarch which has been mixed with a little cold water and cook, stirring constantly until smooth and thick. Add salt and vanilla and spread between layers of cake. MRS. HARRY BOLLEN.

RAISIN ALMOND FILLING

½ cup sugar
3 tablespoons cake flour
1 tablespoon grated orange rind
¾ cup water
2 cups seeded raisins, ground
⅔ cup almonds (toasted, chopped)
½ cup orange juice

Combine all ingredients except nuts and orange juice, and cook gently until thickened, stirring constantly. Cool and add nuts and orange juice. It makes a filling enough to spread between three 9-inch layers. Especially good on chocolate cake.

MRS. RAY WARFIELD.

CARAMEL NUT FROSTING

1¼ cups brown sugar
¼ cup white sugar
⅓ cup water
2 egg whites
½ teaspoon vanilla
½ cup broken walnuts
Salt

Cook sugar and water together in covered pan until it hairs. Beat egg whites and add syrup slowly, beating constantly until frosting is of right consistency.

MRS. ELVINA STEDMAN.

CHOCOLATE FROSTING

1 cup granulated sugar
½ cup boiling water
1 square chocolate
Confectioners' sugar as needed
1 cup chopped nuts
1 teaspoon vanilla

Melt sugar in boiling water. Cover and let boil three or four minutes. Add the chocolate (cut in pieces and melted over hot water), then beat in sifted confectioners' sugar and vanilla. Use enough sugar to make the frosting the proper consistency to spread. If it becomes too stiff, before it is spread, add cream or boiling water (a few drops at a time). Sprinkle chopped nuts over cake when iced.

MRS. ANDREW JOHNSON.

GOLDEN FROSTING

2 egg yolks
4 tablespoons softened butter
2 tablespoons orange juice
2 tablespoons lemon juice
Grated rind of one orange
4½ cups sifted powdered sugar

Cream butter and egg yolks, add fruit juices with grated rind, gradually work in the sugar. Beat well to make light and fluffy.

WINIFRED VASSAR.

RAISIN NUT MOROCCO FROSTING

2 unbeaten egg whites
1¼ cups sugar
¼ cup brown sugar
5 tablespoons water
1 cup raisins, finely cut
½ teaspoon salt
1 cup walnuts
½ teaspoon grated lemon rind
½ to 1 square bitter chocolate, melted

Combine egg whites, sugars, water, and salt. Beat until thoroughly mixed. Cook over water. Beat until frosting stands in peak. Remove, add raisins, walnuts, grated rind, and chocolate. MRS. OTTO KUHN.

RUSSIAN TEA LOAF
(Filling and Frosting for Angel Food)

5 egg yolks
Few grains salt
¾ cup sugar
1 tablespoon Knox gelatine
1½ cups hot milk
2 tablespoons cold water
½ teaspoon vanilla
1 cup heavy cream
1 angel food cake

Beat egg yolks thoroughly, add salt and sugar, and cook in a double boiler until the mixture will coat a silver spoon. Soak gelatine in cold water while the custard is cooking. Remove the custard and add gelatine, stirring until melted. Allow to cool to room temperature and add vanilla. When sufficiently thick, add cream that has been whipped (use a cutting and folding motion in order to retain the lightness of the mixture). Chill until of a consistency to pile thickly on cake with a broad spatula.

MRS. AMY B. SWANSON.

CHOCOLATE ICING

1½ cups powdered sugar
2 squares chocolate, melted
2 tablespoons butter
1 egg
¼ cup canned milk

Combine and beat vigorously for three minutes.

BEULAH KINNEAR.

FIVE MINUTE ICING

1 egg white
⅞ cup sugar
3 tablespoons of cold water

Combine in double boiler, and beat continuously while it is cooking. After it has cooked one minute add ½ teaspoon baking powder. Cook over boiling water five or six minutes in all, remove from heat and add 1 teaspoon vanilla. VIRGINIA PETERS MAC DONALD.

MARSHMALLOW NUT ICING

2 cups granulated sugar
½ cup boiling water
2 egg whites (well beaten)
12 to 18 large marshmallows
½ cup pecans, cut fine
1 teaspoon vanilla

Boil water and sugar together until it spins a thread. Beat slowly into the egg whites. Cool slightly, add marshmallows cut in pieces, and the vanilla. Spread over cake before it is quite cold. Sprinkle chopped pecans over top.

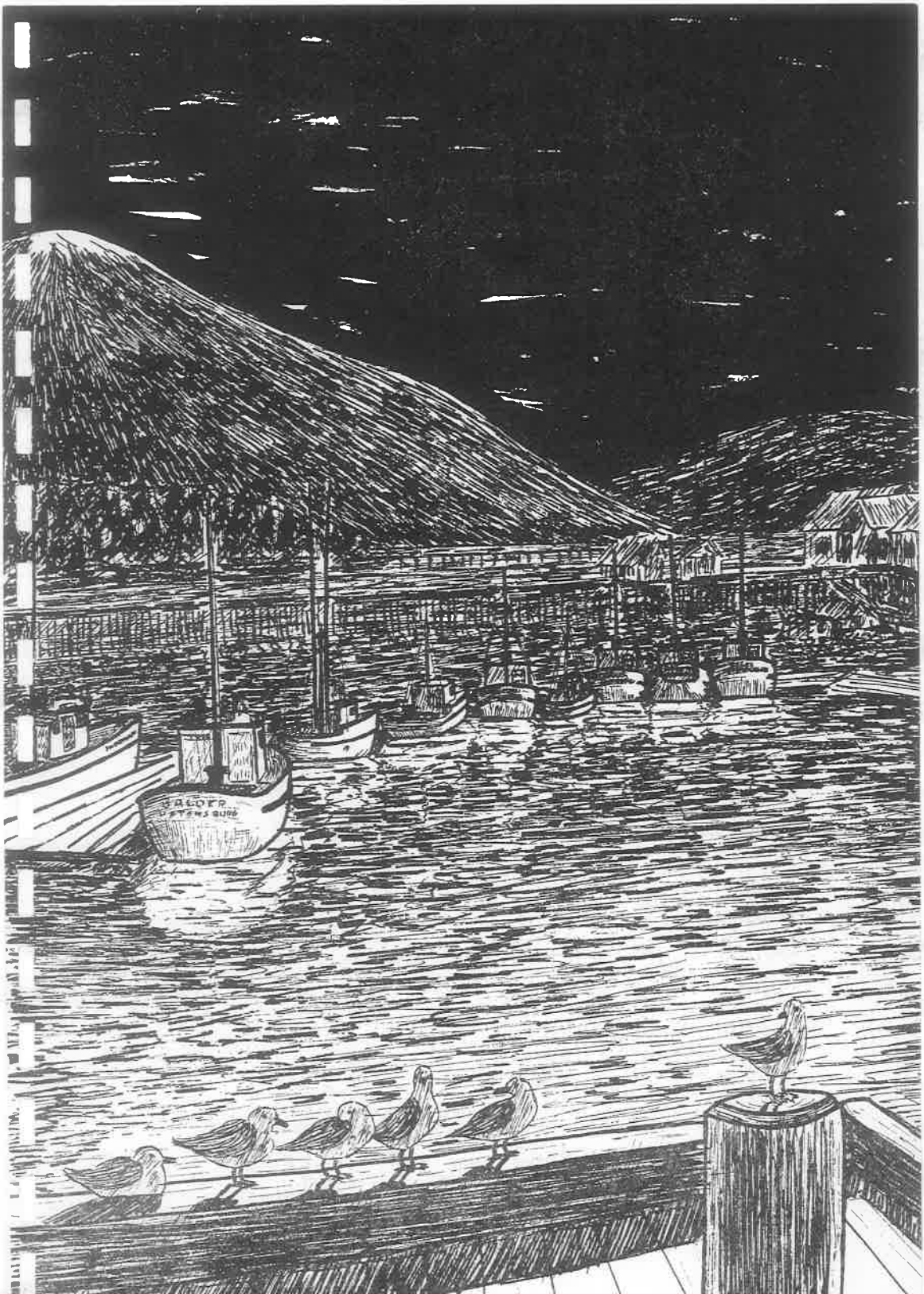
LILLIAN SWANSON.

MOCHA ICING

2 tablespoons butter
3 cups powdered sugar or more
3 tablespoons cocoa
3 tablespoons warm coffee
Vanilla flavoring

Cream butter, add sugar, and cocoa. Add warm coffee and more sugar if needed, add vanilla, and ice cake. MRS. WILLIAM A. ANDERSON.




BALDER

Cookies and Doughnuts

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ALMOND COOKIES

⅔ cup butter
1 cup brown sugar
1 egg, well beaten
½ teaspoon vanilla
¼ teaspoon almond extract
½ cup almonds, ground
2 cups flour, sifted
2 teaspoons baking powder

Cream the butter, add all ingredients but flour and baking powder, and beat well. Finally stir in flour sifted with baking powder. Roll pieces of dough, about the size of a walnut in the hands. Place on a cookie sheet, and press down with a fork. Put an almond in the center of each. Bake in a hot oven 400 degrees for 10 minutes.

MRS. CLAUDE ROUNDTREE.

ALMOND ORANGE COOKIES

1 cup shortening
½ cup white sugar
½ cup brown sugar
1 egg
1 teaspoon almond extract
2¾ cups flour
½ teaspoon salt
½ teaspoon soda
2 tablespoons orange juice

Cream the shortening and sugar together. Add the well beaten egg. Sift the flour once before measuring. Sift together the flour, salt, and soda, and gradually add to the creamed mixture with the orange juice. It requires some working with the fingers or electric beater to mix in all the flour. Add the extract. Roll in a long roll. Wrap in waxed paper, chill, and slice, or put through a cookie press in a small mound and press a walnut in the center. Bake in a 400 degree oven. Makes about four dozen.

MRS. HARRY BOLLEN.

APPLE SAUCE COOKIES

1 cup thick apple sauce (unsweetened)
1 cup sugar
½ cup shortening
1 egg
1 cup chopped raisins
1 cup chopped walnuts
2 cups flour
1 teaspoon soda
1 teaspoon baking powder
1 scant teaspoon cloves
1 teaspoon cinnamon

Cream shortening and sugar; add apple sauce, beaten egg, raisins, and nuts. Lastly add dry ingredients sifted together. Drop by teaspoonful onto greased baking sheet.

MYRTLE RUSTAD.

CHOCOLATE BROWNIES

2 eggs
¾ cup sugar
½ cup flour
¼ teaspoon baking powder
¼ cup butter
2 squares chocolate
1 cup chopped nuts
½ teaspoon vanilla

Beat eggs while adding sugar. Add chocolate and butter, melted together. Add flour and baking powder, sifted together, nuts, and vanilla.

ELSIE RHODES.

BREAD CRUMB COOKIES

1½ cups flour
1 teaspoon soda
¼ teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon cinnamon
½ cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla
1¼ cups dry bread crumbs
½ cup boiling water
¾ cup chopped nuts
1 cup seedless raisins

Sift flour, soda, salt, nutmeg, and cinnamon together. Cream shortening and add sugar, cream thoroughly. Add egg and flavoring and beat well; then add the bread crumbs and boiling water alternately with the flour mixture. Stir in nuts and raisins. Drop from a tablespoon onto a greased baking sheet. Bake 15 minutes in hot oven.

MRS. CARL S. ANDERSON.

BROWNIES

1 cup sugar
¼ cup butter
2 eggs, beaten
¼ cup milk
2 squares chocolate, melted
⅔ cup flour
½ teaspoon baking powder
½ teaspoon salt
1 cup chopped walnuts
1 teaspoon vanilla

Cream sugar and butter. Add eggs, milk, flour sifted with the baking powder, melted chocolate, salt, nuts, and vanilla in the order named. Bake 15 minutes in a well greased large cake pan. Cut in two-inch squares, and roll in powdered sugar while still warm.

VIRGINIA PETERS MAC DONALD.

BUTTER BALL COOKIES

2 cups flour
½ teaspoon salt
1 cup brown sugar
1 teaspoon vanilla
1 teaspoon baking powder
¾ cup butter
1 egg

Cream butter and sugar. Sift flour, baking powder, and salt. Add eggs and flavoring and beat vigorously. Roll in balls size of walnut. Roll balls in granulated sugar. Bake 10 minutes at 400 degrees. (They flatten out in baking).

MRS. HERVE JORGENSEN.

CREAM PUFFS

5 eggs
1½ cups flour
⅔ cup butter
1 cup boiling water

Heat water and butter in sauce pan until it boils up well. Add sifted flour and beat well. Remove from fire and cool. Add one egg at a time and beat vigorously after each addition. Drop by spoonfuls onto greased sheet. Bake 30 minutes in a hot oven.

Filling: (For small cream puffs about one inch in diameter). Use cream cheese, deviled ham or sweet jam. Add a sprig of parsley to top.

MRS. CHRIS CHRISTENSEN.

CHOCOLATE FINGERS

3 eggs
2 squares chocolate
½ cup butter
1 cup sugar
¾ cup flour
½ teaspoon baking powder
½ teaspoon salt
1 cup nuts
1 teaspoon vanilla

Beat eggs. Melt chocolate and butter. Mix and sift dry ingredients and add. Add nuts and vanilla. Bake about 25 minutes at 325-350 degrees. Spread with fudge frosting.

Fudge Frosting

2 cups sugar
4 rounded tablespoons cocoa
2 tablespoons white Karo
¾ cup milk

Stir. Cook until it forms a soft ball. Take from fire, add chunk of butter and vanilla. Let cool to lukewarm without stirring. Then beat until thick enough to spread.

MRS. R. M. SUMMERS.

DATE FILLED COOKIES

½ cup butter and lard
1 cup sugar
½ cup sour milk
1 teaspoon soda
2 cups flour
1½ cups rolled oats
½ teaspoon baking powder
½ teaspoon salt

Cream sugar and shortening. Add alternately flour and baking powder and milk to which soda has been added. Add other ingredients and mix well. Roll out thin and cut cookies. Put one scant teaspoon date filling on cookie, place another cookie on top, press edges together firmly and bake in moderate oven until light brown.

Filling

1 package dates, chopped
½ cup water
3 tablespoons sugar

Cook until thick. Let cool.

MRS. THOMAS LANDO.

DATE BARS

3 eggs, beaten separately
1 cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon vanilla
1 package dates, cut small
½ cup walnuts, chopped
Pinch of salt

Combine beaten yolks, sugar and other ingredients. Add stiffly beaten egg whites last. Bake and cut in bars. Cool and roll in powdered sugar.

MRS. THOMAS LANDO.

DATE PINWHEELS

2¼ cups chopped, pitted dates
1 cup granulated sugar
1 cup water
1 cup chopped nuts
1 cup shortening
2 cups brown sugar
3 eggs (unbeaten)
4 cups sifted all-purpose flour
½ teaspoon salt
½ teaspoon baking soda

Combine the dates, granulated sugar, and water and cook over low heat until thick. Add nuts to this filling and cool. Cream brown sugar and shortening; add eggs and beat well. Sift flour, then dry ingredients together; add to the creamed mixture. Chill thoroughly in refrigerator trays. Divide the mixture into two parts and roll each out separately into a rectangle about ¼" thick. Spread with date filling and roll up as for jelly roll in two long rolls. Chill thoroughly, over night preferably. Cut with sharp knife into slices about ¼" thick. Bake at 400 degrees about 10-12 minutes. They keep well in a covered container.

MRS. ANDREW JOHNSON.

DOUGHNUTS

1 cup sugar
2 eggs
1 teaspoon melted butter
1 cup milk
3 cups flour
3 teaspoons baking powder
1 teaspoon nutmeg
½ teaspoon salt
½ teaspoon mace

Cream sugar, melted butter, and eggs. Add flour and milk. Roll ½" thick and fry in deep fat.

SOPHIE NOREIDE.

MY FAVORITE DOUGHNUTS

5 eggs, beaten light
1½ cups sugar
5 teaspoons butter
1 cup sweet or sour milk
(If sour milk, use 1 teaspoon soda, and 1 teaspoon baking powder)
3 teaspoons baking powder (sweet milk)
Flour to make stiff dough
Pinch of salt
Dash of nutmeg
1 teaspoon vanilla

Proceed by usual method.

ETHEL B. JONES.

POTATO DOUGHNUTS

3½ cups flour
1 cup sugar
4 teaspoons baking powder
2 eggs
½ teaspoon salt
½ teaspoon mace
1 cup cold, mashed potatoes
¾ cup milk or more if needed

Sift flour, salt, spice, and baking powder. Beat eggs, gradually add the sugar, then work in the mashed potatoes. Add milk and flour to make a soft dough. Cut and fry in deep fat.

MRS. MAMIE TVETEN.

SOUR CREAM DOUGHNUTS

1 cup sugar
1 cup sour cream
(½ sour cream,
½ sour milk)
1 teaspoon soda
½ teaspoon salt
¼ teaspoon grated nutmeg
(whole nutmeg)
2 eggs
3½ cups Gold Medal flour

Combine in order given, add enough flour to make dough stiff enough to roll. The dough should be soft but easily handled. Toss one-third of the mixture on floured board. Knead slightly, roll out to ¼" thickness. Cut with floured doughnut cutter and fry in deep fat (365-375 degrees). Cook only a few doughnuts at a time. There should be enough fat in deep kettle to float doughnuts. As soon as doughnut comes to the top of fat, turn it and cook the other side. When under side is brown, turn it and brown the other side. Remove the doughnuts from the fat with skewer and drain on brown paper. Add trimmings to half of the remaining mixture, roll, shape, and fry as before. Roll in powdered sugar before serving. Note: Tender doughnuts will not be smooth. Doughnut mixture should be kneaded slightly in order to keep doughnuts from becoming greasy. Having the fat at too low a temperature or leaving the doughnuts too long in the fat will also cause fat absorption. MRS. ANDREW JOHNSON.

SOUR MILK DOUGHNUTS

4 egg yolks
1 cup sugar
¼ cup melted shortening
¼ teaspoon mace
1 cup sour milk or buttermilk
4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon soda dissolved in milk
¾ teaspoon salt

Beat eggs until light, add sugar, and beat. Stir in melted shortening. Add alternately the milk and flour (sifted with other dry ingredients), mixing to smooth, soft dough. Chill thoroughly, turn out on floured surface, and pat or roll ½" thick. Cut with doughnut cutter and fry in deep, hot fat (375 degrees) until golden brown, turning once. Drain on absorbent paper and serve plain or dredged in sugar. (A little ground clove added to the sugar gives an enticing flavor). Makes 2½ dozen doughnuts.

ANN MC DONALD.

PUFF BALL DOUGHNUTS

1 cup sugar
1 pint sweet milk
2 teaspoons baking powder, heaping
3 eggs
Pinch of salt
Nutmeg or other flavoring
Flour to permit the spoon to stand upright.

Drop by dessert spoon into boiling fat. HELEN FENN.

DREAM BARS

Part 1:
½ cup butter
½ cup brown sugar
1 cup flour
Part 2:
2 eggs
1 cup brown sugar
1 teaspoon vanilla
2 tablespoons flour
½ teaspoon salt
1 teaspoon baking powder
1 cup cocoanut
1 cup nuts or less
Dates and raisins (optional)

Mix first part with your hands. Pat into bottom of pan 8"x12"x1". Bake in moderate oven ten minutes or until slightly brown. Cool. Beat eggs, sugar, vanilla, and salt. Sift flour and baking powder over cocoanut and nuts. Stir together and pour on top of part one. Bake in moderate oven 350 degrees for 15 or 20 minutes. MRS. HENRY GRINDROD.

FILLED COOKIES

⅓ cup shortening
1 cup sugar
1 egg
½ cup milk
1 teaspoon vanilla
3½ cups flour
½ teaspoon salt
4 teaspoons baking powder

Cream shortening, add sugar, beaten egg, milk, and vanilla; add flour, salt, and baking powder (sifted together). Roll out a portion of dough quite thin; spread with filling. Roll out another portion the same size and put on top; press edges together and cut into oblongs. Continue this until all dough is used. Bake in moderate oven 12 to 15 minutes.

Filling

4 teaspoons flour
1 cup water
1 cup sugar
1 cup chopped raisins
1 cup chopped figs

Run fruit through meat grinder. Mix flour and sugar; add water and fruit. Cook until thick. (If dough and filling are cool they are easier to handle). MRS. E. S. HUNGERFORD.

HERMITS

½ cup shortening
1½ cups brown sugar
2 tablespoons sweet milk
2 eggs
1 teaspoon soda
2 cups raisins
1 cup chopped nuts
1 teaspoon nutmeg
1 teaspoon cinnamon
¼ teaspoon cloves
Grated rind of a lemon
½ cup chopped citron
3 cups flour

Cream shortening and sugar, add beaten eggs and milk. Sift together the dry ingredients—reserving enough flour to dredge fruit. Beat into a smooth batter, add fruit and nuts. Drop from a spoon and bake in a moderate oven. These will keep a long time.

MRS. HARRY COLP.
MRS. OLAF ARNESS.

FRUIT HARDTACK

2 eggs
1 cup sugar
Pinch of salt
3 tablespoons hot water
1 cup flour
½ teaspoon baking powder
1 cup chopped nuts
1 cup dates and ground cocoanut

Beat eggs with sugar and salt, stir in the hot water. Sift baking powder and flour and mix with fruit and nuts. Mix all well and spread on a well greased sheet and bake. As soon as cool, cut into narrow bars and roll in powdered sugar.

STELLA HARRIS.

HONEY DROP COOKIES

¼ cup shortening
6 tablespoons granulated sugar
1 egg
½ cup strained honey
½ teaspoon vanilla
⅛ teaspoon salt
½ teaspoon baking soda
⅛ teaspoon nutmeg
2 cups sifted all-purpose flour
1 teaspoon baking powder
⅜ teaspoon cinnamon
¼ cup blanched almonds, split

Cream shortening, add 4 tablespoons of sugar and blend; beat the egg with the honey and vanilla; add to the sugar mixture. Sift dry ingredients together and add to the sugar mixture. Drop by level teaspoonfuls onto greased pans, put half an almond on each, and sprinkle with the remaining 2 tablespoons sugar mixed with ¼ teaspoon cinnamon. Bake in moderate oven of 375 degrees about ten minutes.

LAURA JOHNSON.

HONEY COOKIES

1 lb. sugar
1½ pints honey
2 or 3 eggs
4 teaspoons soda
1 cup water
2 lbs. flour

Rub the sugar and eggs together. Add honey and soda (dissolved in water). Work, mixing well on a board for 10 minutes. Bake sample and if too flat work the dough over with a little more flour.

MRS. PETER KNUTSEN.

HONEY JUMBLES

5 eggs, beaten light
3 teaspoons soda in hot water
2 cups brown sugar
2 cups syrup (honey)
5 cups flour
2 teaspoons cream of tartar

Mix and let set over night. Add enough flour for a stiff mixture. Roll out to about ½" thick. Shape into round cookies and bake.

MRS. O. HALVORSEN.

ICE BOX COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening, melted
3 eggs
4 cups flour
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon nutmeg
1 cup nuts

Sift and measure flour. Mix the dry ingredients together. Combine all ingredients and form into a roll. Wrap in waxed paper and leave to chill. Slice and bake in hot oven. MRS. J. O. RUDE.

OVERNIGHT COOKIES

1 cup butter or substitute
2 cups brown sugar
2 eggs
1 teaspoon vanilla
3 cups flour
Pinch of salt
1 teaspoon soda and cream of tartar mixed
½ cup nuts

Mix in usual manner. When mixed shape dough into a loaf about 1½" high and 2" wide. Set in cool place overnight. Next morning slice and bake in medium hot oven until golden brown. MAGNHILD LEE.
ANNA HOLT.

CARAMELIZED OVERNIGHT COOKIES

1 tablespoon white sugar
2 tablespoons boiling water
1½ cubes of butter
½ teaspoon soda
¾ cup white sugar
2½ cups oatmeal
1½ cups white flour
¼ teaspoon salt
Nutmeg and cinnamon to taste
2 eggs
½ cup nuts

Caramelize 1 tablespoon white sugar in a heavy frying pan. Add boiling water and stir mixture. Add butter and let it melt. Add soda and the ¾ cup sugar. Add this mixture to the oatmeal, flour, salt, and spices. Stir all together, add eggs, and nuts. Put in refrigerator overnight. Bake in oven at 400 degrees.

MRS. EARL N. OHMER (Mrs. H. Jewell's recipe).

APPLE MACAROONS

6 apples
½ cup sugar
1 egg
1 tablespoon butter
½ cup sugar
½ cup flour
⅛ teaspoon salt

Peel and core apples. Roll them in sugar. Place in baking dish and fill centers with sugar. Beat eggs, then beat in sugar, salt, flour, and melted butter. Drop a large spoonful of batter on top of each apple. Bake 30 to 40 minutes in 350 degrees. LIV HUSVIK.

COCOANUT MACAROONS OR CROUTONS

1 cup white sugar
1 cup brown sugar
2 cups cocoanut
1 cup walnuts
4 egg whites, stiffly beaten
4 cups cornflakes, pressed
2 teaspoons vanilla

Beat egg whites, add sugar and the rest of the ingredients, mixing well. Shape into small balls and place on a cookie sheet. Bake 10 minutes in a slow oven, as they burn easily. (Optional: Use all white sugar, 2 cups nuts, and whole cornflakes). Cool before removing from pan.

MRS. L. T. SWANSON.
MRS. GEORGE V. BECK.

FRUIT MACAROONS

1 cup brown sugar
1 cup shortening
2 eggs
1½ cups rolled oats
1½ cups flour
1 teaspoon cinnamon
¼ teaspoon salt
1 teaspoon nutmeg
1 teaspoon soda (dissolve in hot water)
1 cup cocoanut
1 cup raisins
1 cup nuts, chopped

Cream sugar and shortening. Add eggs one at a time and beat thoroughly. Add soda, rolled oats, and flour sifted with spices. Add remaining ingredients and drop by teaspoonfuls onto cookie sheet and bake at 400 degrees.

MRS. EARL N. OHMER.
CAROLINE EKREM.

MRS. VON OSTEN'S COOKIES

¾ lb. butter, washed
½ lb. sugar
1 teaspoon baking powder (scant)
2 eggs, beaten
1¼ lbs. flour
1 teaspoon vanilla

Soak butter overnight or several hours in cold water before mixing. Mix the flour and sugar well. Add the beaten eggs and remaining ingredients. The butter is to be mixed into the mixture on the board before rolling. Bake in a hot oven.

MINNIE HAZEL DAWES.

OATMEAL OVERNIGHT COOKIES

1 cup brown sugar
1 cup flour
¼ cup shortening
¾ cup raisins
1 egg
1 teaspoon soda
1½ cups oatmeal
Nuts if desired

Shape into roll and leave overnight. In the morning slice and bake.

MRS. LEIF TORESEN.

MOLASSES COOKIES

1 cup shortening
1 cup sugar
1 cup molasses
½ cup cold coffee
2 teaspoons soda
6 cups flour (about)
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon ginger

Combine sugar, shortening, and molasses. Add coffee in which soda has been dissolved. Add the sifted dry ingredients. Drop by small spoonfuls onto greased cookie sheet and flatten with fork dipped in sugar.

C. HUNGERFORD.

OATMEAL CRACKERS

2 cups rolled oats
1½ tablespoons shortening
¼ cup milk
¼ cup molasses
¼ teaspoon soda
1 teaspoon salt

Put rolled oats through the food grinder, using the medium cutter. Combine ingredients and mix thoroughly with the hands. Turn on floured board. Roll to ¼" thickness, cut into squares and bake on cookie sheet in 375 degree oven for 20 minutes. (Molasses may be omitted, in that case increase milk).

MRS. LOUIS SEVERSON.

OATMEAL COOKIES

1 cup sugar
½ cup butter
3 eggs
½ cup milk
1 cup chopped raisins
2 cups oatmeal
2 cups flour
1 teaspoon cinnamon
1 teaspoon soda
Pinch of salt

Mix together thoroughly and drop onto greased cookie sheet and bake in a moderate oven. (Optional: Use 1 cup butter and omit the milk).

MRS. KNUD STENSLID.
MRS. HANS ANDERSON.

PEANUT COOKIES

2 cups brown sugar
1 cup shortening
1 cup cornflakes
2 cups oatmeal
1 teaspoon baking powder
½ teaspoon soda
3 cups flour, scant
2 eggs
1 teaspoon vanilla
1 cup salted peanuts (red husks on)

Cream sugar and shortening. Add eggs, vanilla, cornflakes, and oatmeal. Sift flour with baking powder and soda, then add. Stir in crushed peanuts last. Mold into little balls and press down with fork.

MILDRED ELKINS.

PEANUT BUTTER COOKIES

1 cup white sugar
1 cup brown sugar
1 cup shortening
½ cup peanut butter
2 eggs, beaten
3 cups flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon vanilla
Salt

Cream shortening, peanut butter, and sugar; add beaten eggs. Sift flour with baking powder and salt. Combine ingredients and add vanilla. Make into small balls and press down tops with a fork or make into rolls and let stand over night. Slice and bake. MRS. J. MATSEN.

RAISIN SQUARES

1 cup raisins
2 cups water
⅓ cup butter
1 cup sugar
1¾ cups flour
1 teaspoon soda
½ teaspoon cloves
1 teaspoon each: cinnamon, nutmeg, allspice
¼ teaspoon salt
1 egg, beaten
½ cup chopped nuts

Add water to raisins and boil for 10 minutes. Remove from heat, add shortening, and cool. Add flour (sifted with the sugar, spices, salt, and soda) and beat well. Add beaten egg and beat again. Add nuts and pour into square pan. Bake in a moderate oven 375 degrees for 35 minutes.
MRS. J. M. HANNAH.

RANGER COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 teaspoon soda
2 cups flour
½ teaspoon baking powder
½ teaspoon salt
2 cups Rice Crispies or Wheaties
2 cups quick rolled oats
1 cup cocoanut

Combine and drop on cookie sheets. Bake in moderate oven.
MRS. TOM WINSOR.

ROSETTES

2 eggs
1 teaspoon sugar
¼ teaspoon salt
1 cup milk
1 cup flour (more if necessary)

Beat eggs with sugar and salt, adding a bit at a time, then add flour and milk. Beat until smooth. Put iron into hot lard before dipping it into batter. Cook for about 20 to 30 seconds. If rosettes don't slip from iron easily, they have not fried long enough to be dry. If rosettes have several blisters that absorb fat, the eggs have been beaten too much, beat eggs very little. If rosettes drop into lard, the iron is too hot. If rosettes are not crisp, they are fried too quickly. MRS. IVER HOLM.

RUSSIAN ROCKS

2 cups brown sugar
1 cup butter
2 eggs
1 cup sour cream
1 teaspoon soda
3½ cups flour
1 cup nuts
1 cup raisins
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla

Mix all together in order given and drop from spoon. Bake in moderate oven.

MYRTLE CORNELIUS.

RUSSIAN ROCKS

1 cup butter and Crisco
1 cup brown sugar
½ cup white sugar
3 eggs, beaten separately
1 teaspoon soda
1 tablespoon hot water
3 cups flour
1 cup seedless raisins
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon vanilla
½ cup chopped walnuts

Cream shortening and sugar. Add beaten egg yolks. Dissolve soda in hot water and add. Sift flour and spices together and add, stirring well. Add raisins and chopped nuts. Fold in well beaten egg whites and add flavoring. Drop with a teaspoon onto lightly greased cookie sheet and bake in a hot oven until done. (About 15 minutes.)

MRS. ANDREW TODAL.

SCOTCH SHORTBREAD

7 cups flour
1 lb. butter
2 eggs
2 cups sugar

Soak butter overnight in cold water. Cream butter and work in sugar. Beat eggs and mix in with sugar, then add flour. Form in a roll and put in ice box to chill. Slice and bake in a slow oven.

MRS. CHARLES ANDERSON.

SCOTCH SHORTBREAD

1 lb. butter
6 rounding tablespoons powdered sugar
2 rounding tablespoons corn starch
Flour

Place butter in mixing bowl and let it stand in a warm place until soft but not melted. Cream butter and powdered sugar, add corn starch and mix thoroughly. Add flour slowly until no more can be added. Turn out on a floured board and knead in all the flour possible. Roll about ½" thick and cut as desired. Prick through with a fork before putting in a medium hot oven. This should be allowed to cool in baking pans.

MRS. WILLIAM WAITE, Seattle, Wash.

SOUR MILK OR CREAM SUGAR COOKIES
(Recipe 50 Years Old)

2 cups granulated sugar
1 cup butter
3 egg yolks
1 cup sour milk or cream
1 teaspoon soda in milk
1 teaspoon baking powder
4 cups or more flour

Proceed the usual way. Make a soft dough. Roll out ¼" thick. Cut with cookie cutter. Sprinkle with sugar and bake in quick oven until golden brown.

ESTHER M. JOHNSON.

SOUR CREAM DROP COOKIES

1 cup shortening
2 cups sugar
1 cup sour milk (if canned milk, use ½ milk and ½ water with 1 teaspoon lemon juice or vinegar)
5 cups flour
3 teaspoons baking powder
1½ teaspoons soda
1 teaspoon salt
3 eggs
Flavoring as desired

Cream the shortening and sugar. Add egg, flour with baking powder, and milk with soda (sour cream makes a richer cookie), add flavoring. Drop onto a cookie sheet and flatten them with a water glass dipped in sugar. Bake at 425 degrees.

MRS. JACOB OTNESS.

TOASTED COOKIES

1 cup butter
1 cup sugar
3 eggs
1 cup sour cream
1 teaspoon soda
Flour
Lemon or almond extract

Cream butter and add sugar. Add eggs, cream, and flour to which the soda has been added. Add extract. Mix and shape into rolls 1" thick and as long as the pan. Bake until a light golden color. Take from the oven and cut diagonal slices 1½" long. Place in pan flat side down. Bake until brown in oven 350 degrees.

MRS. A. H. OLSVIK.

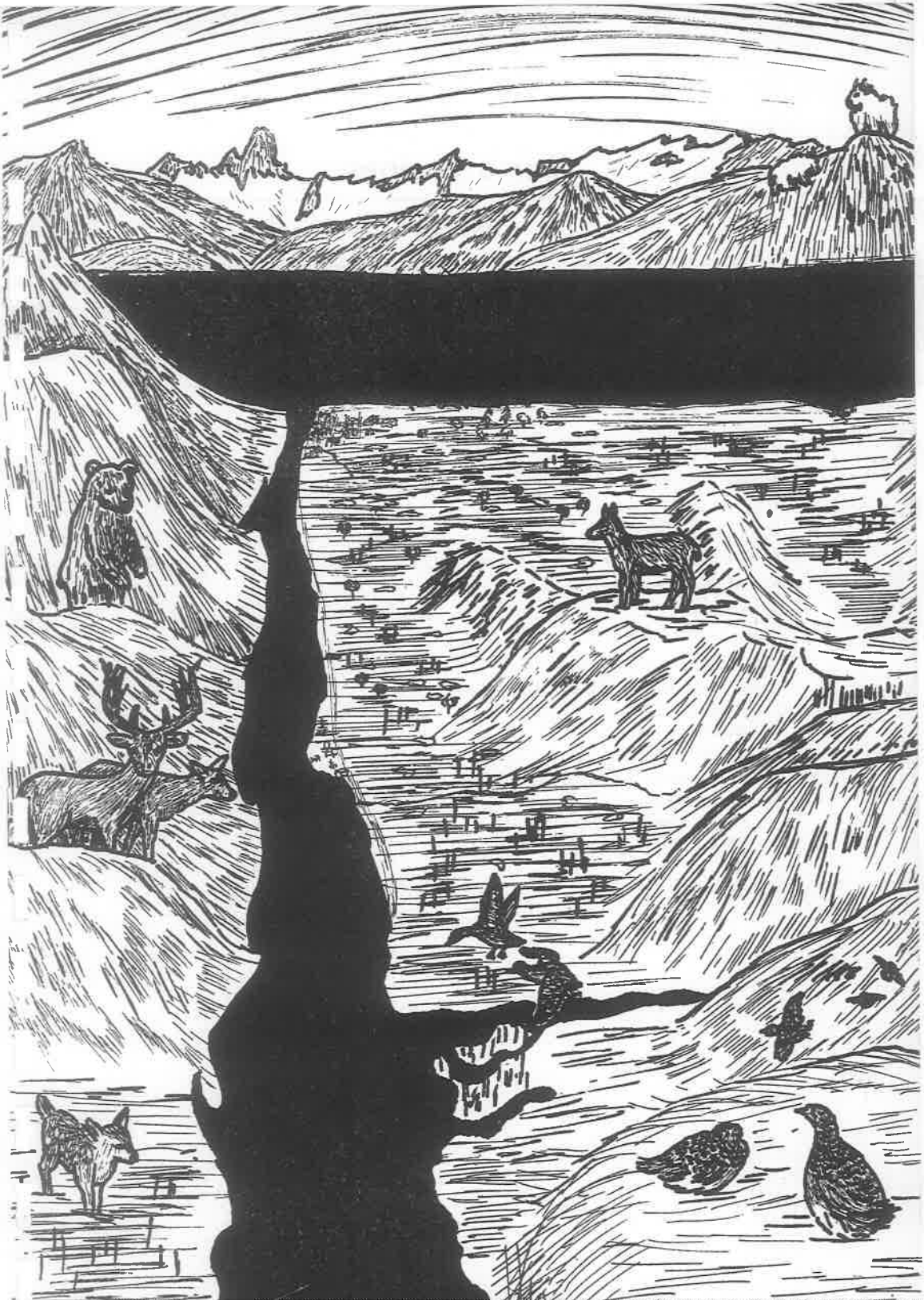
WHEATIES COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
2 cups cocoanut
2 cups flour
1 teaspoon soda
½ teaspoon baking powder
½ teaspoon salt
½ teaspoon vanilla
2 cups Wheaties

Cream shortening, add sugar, eggs, one at a time, sifted dry ingredients, Wheaties, and cocoanut. Roll in balls the size of a walnut, put on ungreased pan, and bake in a hot oven, 375 or 400 degrees.

MRS. HACK WHITE.





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CHICKEN EN CASSEROLE

Chicken, wild duck or goose. Cut up fowl, flour and brown in plenty of butter. Put pieces in a casserole or roaster. Add:

1 small onion, cut up
1 clove garlic
1 bay leaf
1 4-oz. can mushrooms
Equal parts of sherry wine and tomatoes or tomato juice
Salt and pepper to taste

Bake 1½ hours or until meat is tender. Thicken gravy and serve. (Note: Amount of wine and tomatoes will depend on quantity of fowl, and how much gravy desired.) MRS. RAYDER THOMASSEN.

CASSEROLE DISH WITH VENISON

Tomatoes
Onions
Butter
Pimiento
Salt
Cayenne
Venison (about 2 lbs.)

Flour 1½-inch cubes of meat, mince one or two onions, and simmer in 2 tablespoons of butter, add meat and brown in heavy skillet. Put in greased casserole and cover with cubes of fresh tomatoes, strips of pimiento, and seasonings. Bake in oven at 350 degrees. Stir occasionally with long-handled fork. F. MARION SMITH.

CHILI (MADE WITH VENISON)

2 lbs. ground venison
4 or 5 onions
1 clove of garlic
2 cups chili beans
1 tablespoon butter
3 tablespoons chili powder
3 or 4 chili Tepines, cut fine
3 slices of bacon, diced

Boil beans in salted water until soft. Fry bacon until crisp, add onions, cook until half done, add meat, and cook until white. Add beans and boil 10 minutes, then simmer 2 hours.

Sauce: Brown garlic in butter, add peppers and chili powder, add 2 cups water and simmer until needed. Mix with bean mixture. About 12 servings. F. MARION SMITH.

CORNED VENISON

For about 25 pounds of meat:
5 lbs. sugar
5 lbs. salt
1½ oz. saltpetre
2½ or 3 gal. water, warmed
½ oz. mixed whole spice

Dissolve in water and let cool thoroughly. Put meat in liquid and let stand two or three weeks, when it is ready to use. If meat stands longer than this, pour off brine and boil, strain and cool, and pour back over the meat. HELEN ALLEN.

FRIED DUCK

Skin duck, disjoint and cut up as for fried chicken. Place in a bowl and cover with water, add 1 tablespoon of vinegar, 1 small onion and let set over night. Drain and dry duck. Take ½ cup flour, add salt and pepper, and a dash of garlic salt and mix well. Roll duck in the flour mixture and fry in very hot fat (quite deep). Brown well, add 1 cup water and one sliced onion and let simmer until done. BLANCHE SUTPHEN.

ROAST WILD DUCK

1 cup finely chopped celery
1 cup finely chopped onion
1 cup seeded raisins
4 cups soft bread crumbs
2 beaten eggs
½ cup scalded milk
½ teaspoon salt

Combine the above and mix well. Stuff two ducks and place bacon strips across breasts of ducks. Roast in uncovered pan, 35 minutes to the pound, estimate by the heavier duck; 15 minutes at 500 degrees, and remainder of time at 350 degrees F. 15 minutes before removing pour over sauce of:

1 cup catsup
½ cup chili sauce
¼ cup Worcestershire sauce

If ducks are inclined to be strong, stuff with a peeled onion, apple or potato for a few days before cooking. F. MARION SMITH.

ROAST GOOSE OR DUCK

Dressing: (Do not soak bread crumbs.) Goose requires about 8 cups bread crumbs. Duck requires about 2 cups bread crumbs. For each cup of crumbs:

1 teaspoon onion, finely minced (heaping)
1 level teaspoon sage
½ teaspoon nutmeg
Salt and pepper
Few slices of bacon, cut fine
1 beaten egg
2 or 3 whole cloves

Singe, clean, and wash bird (pressing out all congested blood). Cut bacon fine and fry out, add to bread mixture. Add other ingredients. If bread crumbs are too dry, moisten slightly. The fat of the bird should furnish moisture. It is important to have roasting pan and oven quite hot. I put the pan with some water in the oven while dressing the bird. Place stuffed bird in pan, salt and pepper it, and dust with flour. When it begins to brown slightly (about half an hour) turn it over, salt and pepper that side, and dust with flour. I turn it every 15 minutes or so after it begins to cook. Keep a little water in pan to prevent it from getting dry and frying out. Cook giblets separately until tender. Chop them fine and mix with sufficient flour to make gravy. Gravy may be seasoned with catsup or Worcestershire sauce, if liked. Serve with apple sauce or cranberry sauce, or for ducks garnish with orange sections.

MRS. JOHN ALLEN, Green Rocks, Alaska.

GROUSE MULLIGAN

1 good sized onion, sliced
1 clove of garlic
1 green pepper
Salt and pepper, flour
Grouse, cut up

Cut up bird in convenient sized pieces, roll in flour, and brown in hot drippings. Season with salt and pepper and put into a covered baking dish. Slice the onion, add garlic and green pepper over the meat, and add a cup of hot water. Cook at least two hours in a slow oven, about 350 degrees. Add more water while cooking, if necessary. I dredge a little flour over it, once or twice during the cooking. (This is a good way to use old birds, but young grouse should be fried the same as chicken.)

LULU MACKECKNIE.

Note: When your hunters bring in only one grouse, which may not be enough for your whole family, try adding one pound of veal stew meat, browned and cooked the same as the bird. The veal cuts the wild taste of the bird somewhat, as well as increasing the amount of meat.

PICKLED DUCK

1 cup chopped onion
12 cloves
½ cup vinegar
⅓ cup sugar
3 bay leaves
Salt and pepper to taste

Cook duck in solution until tender. Recipe for one duck only. (Recipe 80 years old).

MRS. A. J. BIRKENBACK.

WILD GOOSE OR DUCK

Use breast meat and cut in ¼ inch slices, roll in cracker meal and brown in butter in medium hot frying pan.

Bake wild duck stuffed with whole apple. Season it with salt and pepper and bake in a very hot oven 500 degrees F. for ½ hour, reduce heat to 300 degrees and bake 1 hour.

ELSIE CLAUSEN.

HACHE (VENISON DISH)

1 lb. chopped cooked venison
⅓ cup flour
¼ cup butter
1 onion chopped
2 cups bouillon
1 bay leaf
5 cloves
2/3 teaspoon salt
2 teaspoons vinegar

Brown flour in butter, add onion, and cook until brown. Add bouillon and spices and cook 5 minutes. Add meat and vinegar and cook slowly for one hour, stirring occasionally.

F. MARION SMITH.

PEPPER SAUCE (FOR ANY WILD GAME)

12 green peppers
12 red peppers
12 medium onions
(Put above through food chopper)

Add:
2 cups vinegar
2 cups sugar
2 tablespoons salt

Boil 10 to 20 minutes, seal in pint jars.

ELSIE CLAUSEN.

SAUCE FOR VENISON OR LAMB

½ bottle Worcestershire sauce
½ bottle ketchup
3 tablespoons butter
½ teaspoon fat

Heat together, flavor with sugar, vinegar, and a squirt of Tabasco sauce. Tie 3 small cloves of garlic with a whole sliced onion in a cheese cloth bag, add to the first mixture, stirring and simmering awhile. Use sauce for basting.

LULU MAC KECKNIE.

HOT WINE SAUCE FOR VENISON OR LAMB

1 tablespoon butter
½ glass currant wine
Juice of ½ lemon
Pinch of cayenne
½ cup water
3 cloves
1 teaspoon salt
½ cup port wine

Simmer all ingredients except wine for five minutes. Strain, and add wine, also add a little of the meat gravy.

LULU MAC KECKNIE.

SPICED VENISON ROAST (LARDED)

Take amount of meat desired for roast, and lard with fine strips of fat salt pork. Use a sufficient quantity of vinegar to cover meat, add a few whole cloves, allspice, bay leaves, dried red peppers, a slice of lemon with rind, and 1 onion. Place meat in this pickle sauce and let stand 3 or 4 days, turning each day. When ready to cook, drain meat and dredge with flour. Brown quickly on all sides, remove from pan, and stir into hot fat ½ cup flour and 1 teaspoon sugar. Strain spices from vinegar, add liquid to gravy. Replace meat in pan and cook in gravy until done. Add water as gravy becomes too thick. Before serving lift the meat out, and strain gravy into a dish containing 1 tablespoon sour cream.

MRS. A. J. BIRKENBACK.

MINCE MEAT

4 cups chopped meat venison, moose or beef (Save the liquor in which meat was boiled)

Mix:
2 cups raisins
2 cups currants
5 cups peeled and chopped apples
1 cup citron or orange peel
16 tablespoons butter or chopped suet
4 cups sugar
4 teaspoons salt
4 lemons, juice and rind
4 tablespoons molasses
4 tablespoons cider or black tea
4 teaspoons cinnamon
2 teaspoons cloves
2 teaspoons nutmeg
1 teaspoon mace
4 tablespoons vinegar

Moisten with liquor in which meat was cooked. Cook mixture 1½ hours and seal in jars. Makes 3 quarts. (Note: if desired, liquor may be added to filling before baking pies.)

HELEN ALLEN.



Candies, Desserts and Puddings

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Desserts and Puddings Continued in NORWEGIAN RECIPES
Aeblekage (Danish Apple Cake)
Jordberfromge (Strawberry Dessert)

ALMOND BUTTER KRUNCH

1 cup butter
1 cup sugar
3 tablespoons water
1 tablespoon corn syrup
⅓ cup toasted almonds
¼ lb. sweet or bitter chocolate
¼ cup finely cut blanched almonds

Melt butter, add sugar, and stir until sugar is dissolved; add water and corn syrup and cook slowly, stirring occasionally to prevent burning, until a small amount of mixture is brittle when dropped in cold water. Remove from fire, add toasted almonds, turn into greased pan, and mark into squares immediately. Melt chocolate in double boiler and when candy is almost cool spread with chocolate coating and sprinkle with finely cut almonds. If desired turn candy over and coat other side with chocolate and nuts. Approximate yield: 12 pieces.

MRS. FRANK BARNREITER.

ALMOND ROCA CANDY

½ lb. butter
1 cup sugar
1½ tablespoons water
1 teaspoon vanilla
Dash of cinnamon
1 cup almonds, ground

Melt butter and blend with sugar. When warm add the water and keep stirring. Add cinnamon, vanilla, and almonds, and cook until almonds are light brown. Pour into a buttered pan. MRS. OLAF NYGAARD.

CANDIED ORANGE OR LEMON PEEL

Peels cut in half
1 teaspoon salt
1 qt. water

Syrup:
2 cups sugar
1 cup water
⅓ cup light corn syrup

Cut peels into halves. Let them stand over night in salted water (1 teaspoon salt to 1 quart of water). Drain and wash thoroughly, simmer in clear water, changing it several times until it has no bitter taste. When peel is tender, drain, cut into strips, and simmer until transparent in the syrup. Combine sugar, water, and corn syrup and boil until it spins a thread. Drain peel. Roll in granulated sugar and let it dry well before packing it. MRS. RAYDER THOMASSEN.

DIVINITY

3 cups sugar
⅔ cup white Karo
½ cup water
2 egg whites
1 cup chopped walnuts
1 tablespoon vanilla

Boil sugar, Karo, and water together until it is brittle when hit on a glass. Pour over 2 egg whites which have been beaten stiff, and beat constantly until creamy. Add nuts and vanilla.

HENRIETTA DAHL STROM, Sitka.

CREAM TAFFY CANDY

Butter size of walnut
2 cups sugar
1 cup water
1 teaspoon cream of tartar
1 tablespoon vinegar
Vanilla

Boil until it threads. Cool and pull. BARBARA LEMIEUX.

KARO FUDGE

2 squares unsweetened chocolate
2 cups sugar
⅓ cup white Karo
½ cup milk
2 tablespoons butter
1 teaspoon vanilla
1 cup chopped nuts (walnuts)

Cook sugar, milk, Karo, and chocolate in a pan until syrup forms a soft ball when tried in cold water. Remove from the fire and add butter, nuts, and vanilla. Beat until creamy and pour into buttered pan. When cool, cut in squares. MRS. HARRY COLP.

MEXICAN PENOCHE

1 cup brown sugar
1 cup white sugar
2/3 cup milk
2 tablespoons butter
1 teaspoon vanilla
½ cup chopped walnuts

Stir sugar and milk over a slow fire until sugar melts. Let boil without stirring until it forms a soft ball in cold water. Remove from fire, add butter and vanilla. When partially cool, beat until creamy and add nuts. Pour on buttered plate and cut in squares. N. HALLOCK.

PEANUT BRITTLE

1 cup sugar
1 cup peanuts

Shell and chop peanuts. Put peanuts in a buttered tin. Put sugar into a pan on a hot stove. Stir constantly until it melts as thin as syrup. Pour over peanuts and let cool. Break into pieces. Do not try to make a larger quantity as sugar will burn. EVELYN NICHOLSON.
JEAN MAC DONALD.

POP CORN BALLS

3 qts. of popped corn
1 cup sugar
⅓ cup white corn syrup
1 cup water
¼ teaspoon salt
1 teaspoon vanilla

Put popped corn into a large pan, cook remaining ingredients to medium crack stage. Pour over corn, stirring with a spoon so all kernels will be coated. Shape corn balls and roll in waxed paper.
MRS. RAYDER THOMASSEN.

MARSHMALLOWS

2 tablespoons gelatine
¼ cup cold water
¾ cup boiling water
2 cups sugar
⅛ teaspoon salt
1 teaspoon vanilla
Confectioners' sugar

Soak gelatine in cold water. Boil sugar and water to soft ball stage. Add vanilla and salt to gelatine. Pour syrup slowly over gelatine, beating constantly until thick and cool. Slightly butter a shallow pan and dust with confectioners' sugar. Pour the mixture into pan and smooth the top. Dust with sugar. Let stand over night. Next day cut into small squares and roll in confectioners' sugar. Few drops of almond flavoring added is good.

MRS. RAYDER THOMASSEN.

MARSHMALLOW FUDGE (UNCOOKED)

2 eggs, beaten well
1 cup powdered sugar
1 whole cake of Dot chocolate
1 cup walnuts
1 cup marshmallows, cut up
1 teaspoon vanilla

Melt the whole cake of Dot chocolate in a double boiler, beat eggs well, and add 1 cup powdered sugar and other ingredients. Mix all together and pour into a buttered pan 8 inches square.

MRS. J. M. WYCKOFF.
MRS. FRANK BOLLEN.

APPLE DELIGHT

6 apples, cored
¼ lb. marshmallows
Few raisins and nuts

Put apples into a baking dish; when half done stuff with marshmallows, raisins, and nuts. Top with whipped cream when done.

FRANCES WHEELER.

BAKED FRUIT DUMPLINGS

1 cup sugar
2 cups water
3 or 4 apples
Sugar
Cinnamon
2 cups flour
4 teaspoons baking powder
½ teaspoon salt
¼ cup shortening

Put the sugar and water in a deep pan and put on stove to boil. Sift flour, salt, and baking powder. Work in shortening and add 1 cup water. Mix, roll out one inch thick, and cut in six pieces. Slice apples and put about half an apple on each piece of dough. Add a teaspoon of sugar and a dash of cinnamon. Fold together and put in the pan of boiling syrup. Sprinkle top with sugar and cinnamon. Apples may be added to the syrup before putting in dumplings. Bake in moderate oven. Baste a couple of times with the syrup. Any fruit may be used. For a juicy fruit add less water.

MRS. J. C. ALLEN, Green Rocks.

APPLE NUT PUDDING

5 tablespoons flour
1 teaspoon baking powder
¾ cup sugar
1 egg, separated
Few grains salt
3 medium diced apples
½ cup chopped nuts

Mix flour, baking powder, sugar, and salt. Add beaten egg yolk and mix well, then stir in the apples and nuts. Last fold in the stiffly beaten egg white, turn into buttered pie pan, and bake 30 minutes at 350 degrees. Cut in wedges. MRS. R. M. SUMMERS.

BANANA CHARLOTTE DESSERT

2 large ripe bananas
1 cup heavy cream, whipped
⅓ cup powdered sugar
1 tablespoon orange juice
12 lady fingers

Peel bananas and crush to a pulp. Add sugar and orange juice, and fold in the whipped cream. Heap in sherbet glasses, lined with split lady fingers. Garnish with chopped candied pineapple and top with a candied cherry. Serve very cold. Serves 12. MRS. GEORGE V. BECK.

BLUEBERRY BUCKLE

¼ cup shortening
½ cup sugar
1 egg
1 cup flour
1½ teaspoons baking powder
½ teaspoon salt
⅓ cup milk
1 pt. blueberries or red huckleberries

Combine into cake mixture. Put into greased 8" pan. Spread berries over the cake and sprinkle with the topping mixture. Bake 45 minutes at 350 degrees.

Topping

½ cup sugar
⅓ cup flour
½ teaspoon cinnamon
¼ cup butter

Combine into crumbs and sprinkle over top of berries. Serve warm.
C. HUNGERFORD.

BLUEBERRY COBBLER

2 cups blueberries
4 tablespoons sugar
1 cup flour
1 teaspoon baking powder
½ cup sugar
Salt
1 egg, well beaten
¼ cup milk
2 teaspoons butter
1 teaspoon vanilla
½ teaspoon lemon juice

Cover baking dish with berries. Sprinkle with sugar. Sift remaining ingredients. Combine eggs, milk, vanilla, and melted butter. Add to dry ingredients and beat well. Spread batter over berries. Bake at 350 degrees about 40 minutes. Serves 6. MRS. C. O. PARKS.

BLUEBERRY KUCHEN

⅓ cup shortening
½ teaspoon salt
¼ cup sugar
1 cup hot milk
¾ cake compressed yeast
1 egg
¼ teaspoon mace
3 cups all purpose flour
Bluberries
⅓ cup sugar
Few grains of salt
1 egg yolk
3 tablespoons cream

Scald milk, add shortening, salt and sugar. Cool to lukewarm and add yeast, well beaten egg, and mace sifted with the flour. Stir until mixed. Cover and let rise until double in bulk. Spread as thin as possible into 9½" pie pans, oiled. Work dough gently with fingers. Make sure that it extends well up around rim of pan. Cover each kuchen with a thick layer of blueberries. Sprinkle with the sugar, a few grains of salt, and drip over all the beaten yolk, which has been mixed with the cream. Bake 30 to 35 minutes.

MRS. ROBERT REID.

BROWN BETTY DE LUXE

4 or 6 apples,
pared and sliced
½ cup water
½ cup sugar
Butter
6 to 8 graham crackers
2 tablespoons brown sugar
2 tablespoons chopped nuts
(walnuts or pecans)
Grated lemon rind

Cook apples, sugar, and water until tender, then turn into buttered baking dish. Break or roll graham crackers into coarse crumbs; add brown sugar, lemon rind, and nuts, and sprinkle over top of apples. Dot with butter and bake in hot oven, until brown and crusty. Serve hot or cold with whipped cream.

MYRTLE RUSTAD.

BUTTERSCOTCH SAUCE

4 tablespoons butter
2/3 cup white corn
syrup
1¼ cups brown sugar
2/3 cup canned milk or
fresh cream

Melt butter, add sugar and corn syrup. Boil mixture until it forms a soft ball in cold water. Cool slightly and add milk. Serve on ice cream. Sprinkle with chopped nuts for Butterscotch Sundae.

MRS. MAMIE TVETEN.

CARAMEL DUMPLINGS

½ cup sugar
½ cup milk
2 teaspoons baking powder
½ teaspoon salt
Flour enough to make
stiff batter
1 teaspoon vanilla

1 cup brown sugar
2 cups water
1 tablespoon butter
} Boil 10 minutes

Drop batter into syrup a spoonful at a time. Bake in oven at 350 degrees for 20 minutes.

DOROTHY WINGARD.

CARAMEL PUDDING

1 cup brown sugar
4 tablespoons flour
2 eggs, beaten separately
2 cups milk
Few grains salt
1 teaspoon vanilla
1 teaspoon butter
1 cup chopped nuts

Mix the sugar and flour thoroughly in the top of a double boiler. Add the beaten yolks, milk, salt, vanilla, and butter. Cook, stirring constantly until thick. Remove from the fire, cool for 5 or 6 minutes, and fold in the stiffly beaten egg whites; add the nuts. Serves 9.

MRS. EKREM.

CARROT PUDDING

1 cup potatoes (raw)
1 cup carrots (raw)
1 cup sugar
1 cup flour (Sift before measuring)
1 cup dates, optional
1 cup raisins
Butter size of an egg (melted)
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon soda (dissolve in hot water)
¾ teaspoon salt
1 cup chopped nuts

Put potatoes, carrots, and raisins through food grinder using next to smallest knife. Add butter, flour, soda, and nuts. Bake in moderate oven one hour or steam one hour. (Note: 1 cup citron, 1 cup chopped suet, and 1 egg improve it.)

MRS. FRANK RAYNER.

COTTAGE CHEESE CAKE

1 tablespoon gelatine
¼ cup sugar
1 cup cottage cheese
½ teaspoon grated lemon rind
½ teaspoon vanilla
1 egg
¼ cup milk
¼ teaspoon salt
1 tablespoon lemon juice
½ cup cream, whipped
½ cup powdered sugar

Beat egg yolk slightly, add sugar, salt, and milk. Cook in double boiler until of custard consisteney. Soak gelatine in ¼ cup cold water. Add to hot custard and stir until dissolved. Add cottage cheese, lemon juice, and rind. Cool. When mixture begins to thicken, fold in whipped cream, beaten egg white, powdered sugar, and vanilla. Pour into pie plate lined with crumbs mixed with butter and cinnamon. Sprinkle more crumbs on top and chill until set. Serves six. (Crumbs for cake can be graham cracker or crushed cornflakes. It takes about 4 cups whole cornflakes to make 1 cup crushed cornflakes. To 1 cup crumbs use ¼ cup melted butter, 2 tablespoons sugar, and ½ teaspoon cinnamon.)

ALMA NICHOLSEN.

CREAM TORTE

1½ cups shortening
3½ cups flour
½ teaspoon salt
Water

Rub shortening, flour, and salt with finger tips until well mixed. Add enough cold water to bind mixture together—using water sparingly. Divide the dough into three equal parts. Roll out and bake on the bottom of long flat pan or on a medium sized cookie sheet.

Filling For Torte

4 cups milk
1½ cups sugar
3 eggs
3½ tablespoons corn starch
Vanilla

Scald the 3½ cups milk (½ cup milk with corn starch and eggs) and sugar. Then beat eggs, milk and corn starch. Pour beaten mixture slowly into boiling milk. Add vanilla and spread filling on first layer. Place another crust on top, add remaining custard, and place third crust on top. Ice top with a plain powdered sugar frosting of milk, flavoring, and powdered sugar. Spread thinly on top layer and add chopped walnuts. (Toasted walnuts preferred). Serve in small squares. JULIA STEELE.

DESSERT (UNCOOKED)

26 graham crackers, finely ground
½ lb. marshmallows, cut into pieces
¼ cup broken nut meats
¾ pkg. stoned dates
½ pt. whipped cream

Mix all together, form into rolls. Roll this in two more ground crackers. Let stand several hours. Slice and serve with a dash of whipped cream and a cherry.

MRS. C. O. PARKS.
MRS. JAMES RHODES.

ENGLISH PLUM PUDDING

1 lb. stale bread
1 pt. milk, heated
½ lb. sugar
8 eggs, separated
1 lb. seeded raisins
1 lb. currants
¼ lb. citron fruit mix
1 lb. beef suet, chopped fine, salted
1 glass wine
1 glass brandy
1 teaspoon nutmeg (more if desired)
½ teaspoon mace
½ teaspoon cloves
1 tablespoon cinnamon

Soak bread in hot milk, let stand to cool. Add egg yolks, beaten to a cream with the sugar. Mix and flour the fruits. Add to the bread mixture. Add the suet and other remaining ingredients, except egg whites, and beat together. Beat the egg whites to a stiff froth and fold in last. Fill cans half full and steam 2 hours. Seal and process 30 minutes in boiling water.

MRS. GEORGE V. BECK.

PLUM PUDDING

2 cups bread crumbs
2 cups suet
2 cups flour, sifted with:
1 teaspoon soda
1 teaspoon salt
¼ teaspoon each:
cloves, allspice, cinnamon
1 cup sugar

Combine preceding ingredients, adding:
1 cup sour milk
1 lb. raisins
1 lb. currants
1 lb. dates
¼ lb. citron, lemon and orange peel combined
Steam 3 hours

Plum Pudding Sauce

1½ cups confectioners' sugar
½ cup butter (creamed together)
2 eggs, dropped in singly, beaten
1 cup whipped cream
Flavor to taste

MRS. R. I. MILLER.

ROYAL PLUM PUDDING
(M. Weightman's English)

1 lb. suet
1 lb. brown sugar
1 lb. currants
1 lb. dried prunes (not cooked) stoned
1 lb. bread crumbs
½ lb. sifted flour
¼ lb. citron
¼ lb. orange peel (candied)
¼ lb. lemon peel (candied)
1 teaspoon cinnamon
½ teaspoon each: nutmeg cloves, allspice, mace
1 wine glass cider, wine or brandy
1 lb. eggs (weighed in shells, about 9)
½ pt. fresh milk

Stone prunes and put through food grinder (fine blade) together with the suet and peels. Whip eggs to froth and add milk. Combine ingredients, add liquid, and thoroughly mix in a large bowl, stirring by hand. Let stand 12 hours or over night in refrigerator. Boil about eight hours in molds. Serve with whipped heavy cream, with orange or brandy sauce, or as desired. (This recipe is excellent canned in tin cans with the pressure cooker method: steam 3 hours at 15 pounds pressure.) Makes 3 large puddings.

MRS. RAY WARFIELD.

GOLDEN PUDDING SAUCE

1 cup sugar
2 tablespoons corn starch
2 tablespoons flour
¼ teaspoon salt
1½ cups boiling water
3 tablespoons grated raw carrot
2 tablespoons orange juice and small amount of grated rind
2 tablespoons lemon juice
4 tablespoons butter

Mix sugar, flour, corn starch, and salt. Add boiling water and cook until the mixture is clear and thick. Transfer to double boiler over hot water, and add the grated carrot, orange and rind, lemon juice, and butter. Cook about 15 minutes, or until starchy taste disappears.

MRS. RICHARD HOFSTAD.

DOROTHY'S APRICOT-CARAMEL SHORTCAKE

Caramel Filling:

2 tablespoons butter
2/3 cup brown sugar
⅛ teaspoon salt
¼ cup chopped nuts

Apricot Cream:

Strain cooked apricots to make
1¼ cup apricot pulp
2/3 cup whipping cream, beaten stiff
2 tablespoons powdered sugar

Shortcake:

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
⅓ cup Crisco
2/3 cup milk (or apricot juice)
1 egg

Sift dry ingredients. Work in Crisco. Beat egg and combine with liquid. Add to Crisco mixture. Divide dough, pat into two rounds. Put filling between rounds and bake in oven 425 degrees for 15 minutes. Cut into individual servings and top with Apricot Cream. Serves 6 or 8.

DOROTHY WINGARD.

LEMON DUMPLINGS

Rich biscuit dough
¾ cup sugar
1 lemon, juice and grated rind
Butter
Flour

Cut dough with small cutter. Put the sugar, grated rind and juice of lemon into a granite baking dish. Dot with butter and sprinkle thickly with flour. Place biscuits on this so as not to touch each other. Pour boiling water in slowly until biscuits float. (This makes the sauce for the dumplings.) Bake.

MRS. O. HALVERSEN.

PINEAPPLE MARLOW

32 marshmallows
2 tablespoons pineapple juice
1 can crushed pineapple
½ pt. cream, whipped

Heat marshmallows and pineapple juice in a double boiler. When marshmallows are melted, cool mixture. Add the pineapple, fold in whipped cream, and chill. Canned peaches may be used instead of pineapple.

MRS. HERVE JORGENSEN.

PINEAPPLE SURPRISE

2 pkgs. Jello, any flavor
½ pt. cream, whipped
1 small can crushed pineapple

Mix Jello according to manufacturer's directions, when partially set add cream and crushed pineapple. Serves 10.

MRS. CHARLES GREENAA.

PLAIN PUDDING

2 tablespoons shortening
2 tablespoons sugar
½ cup raisins
¾ cup milk
1½ cups flour
2 teaspoons baking powder
½ teaspoon salt
1½ cups brown sugar
2 cups water

Cream shortening and sugar. Add raisins, milk, and sifted dry ingredients. Pour into well greased baking dish. For caramel sauce: boil the brown sugar and water for three minutes. Pour over the mixture in the baking dish. Bake in oven 20 to 30 minutes or until golden brown. The sauce will go to the bottom and the pudding will rise to the top.

MRS. HARRY BOLLEN.

ORANGE DATE MOUSSE

¾ cup chopped dates
1⅓ cups water
½ cup orange juice
2 cups whipped cream
¼ teaspoon salt
4 egg yolks
½ teaspoon vanilla

Cook dates in water about 10 minutes, stirring to prevent from sticking. Press through a coarse sieve, add orange juice and salt. Then pour over the well beaten egg yolks and mix well. Cook in double boiler about 15 minutes, cool, add vanilla, and gradually blend in the whipped cream. Pour into refrigerator tray and allow to stand for several hours.

MRS. LOUIS SEVERSON.

ORANGE FRAPPE

1 cup orange juice (about 2 oranges)
20 marshmallows, about
¼ pt. whipping cream
10 marshmallows

Put the orange juice in a pan and let come to a boil. Cover with marshmallows (about 20). Keep over slow fire until marshmallows are dissolved. Place in molds until cold. Cut up about ten marshmallows and stir into ¼ pint whipping cream. Stir slightly until well mixed and partially dissolved. Stand in cool place until ready to serve. Top molds generously.

ELSIE RHODES.

LEMON DELIGHT

4 eggs
¼ cup sugar
Juice and rind of 1 lemon
1 envelope gelatine
¼ cup cold water
1 pt. cream

Soak gelatine in cold water and melt over hot water. Beat egg yolks and sugar for 20 minutes. Add dissolved gelatine, grated lemon rind and lemon juice. Add whipped cream and fold in the stiffly beaten egg whites. Let stand for three or four hours on ice or in a cool place. Serve with cookies.

MRS. S. JOHANSEN, Seattle.

MRS. ROBERT ALLEN'S WINE JELLY
(A Gelatine Dessert)

2 lbs. sugar
1 pt. wine (sherry)
1 pt. of cold water
1 pkg. gelatine, granulated
Juice of 2 and rind of 1 lemon
1 qt. of boiling water

Soak gelatine in cold water, and proceed as for other gelatine dishes. Serve with whipped cream for dessert. It is excellent served with wild game.

ELSIE CLAUSEN.

ICE CREAM WHIP

2 pkgs. lemon or orange Jello
2 cups boiling water
1 cup fruit juice (pineapple or strawberry) reserve fruit
½ pt. ice cream

Prepare Jello and set in cool place. Reserve fruit to add later. When partly set, whip Jello until light and frothy, add ice cream, a tablespoon at a time, until ½ pint has been whipped into Jello mixture. Add fruit, pile into sherbet glasses or molds, and set in cool place until time to serve.

MRS. EARL N. OHMER.

RICE PARFAIT

1 cup milk
1 tablespoon Knox gelatine
2 cups hot boiled rice
1 cup sugar
¼ teaspoon salt
1 cup whipping cream whipped stiff
1 cup chopped almonds or other nuts
Vanilla

Soak gelatine in cold milk for 5 minutes, and dissolve in hot rice. Add sugar and salt; when cool, fold in the cream, nuts and vanilla. Chill and serve with fresh or canned fruit.

LIV HUSVIK.

STRAWBERRY LOAF

1 pkg. strawberry Jello
1 cup whipped cream
1 pt. fresh strawberries
1 doz. marshmallows diced

Dissolve Jello according to manufacturer's directions. When cool, whip the Jello and fold in the cream, (halved) strawberries, and the marshmallows. Mold and serve in slices.

MRS. A. FENSWICK.

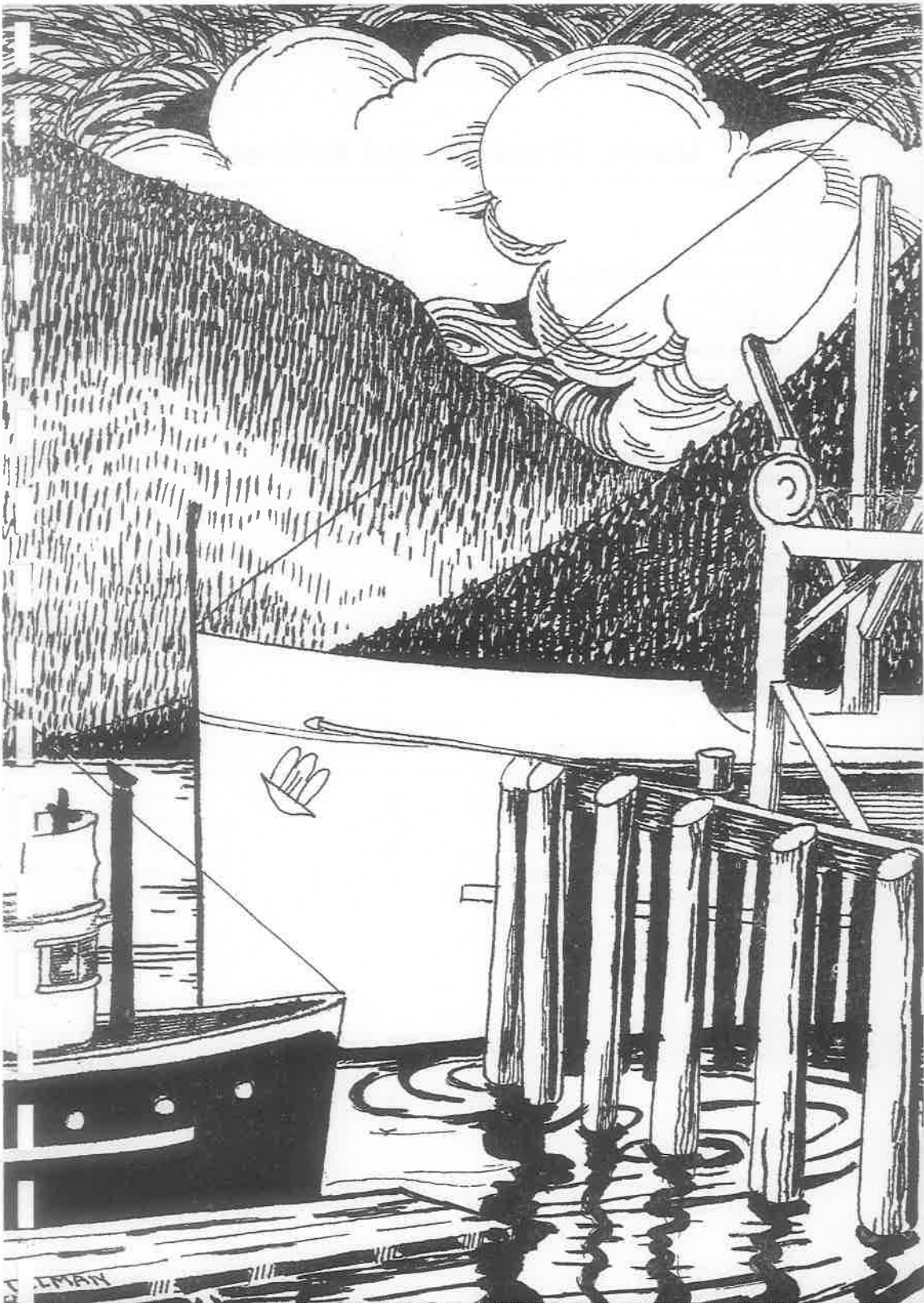
VANILLA ICE CREAM

20 marshmallows
1 cup milk
½ pt. whipping cream
1 tablespoon vanilla

Melt marshmallows in milk over hot water. Chill, add vanilla, and when thickened combine slowly with stiffly beaten cream. Pour into tray and freeze.

F. MARION SMITH.





Meats, Dressings and Relishes

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CURRY OF MEAT

2 cups of chopped meat canned or leftover pork, lamb, veal or beef
1 onion, sliced
2 or 3 tablespoons meat drippings or other fat
1 quart sliced tart apples or green tomatoes
Curry powder and salt
Boiled rice

Cook the onion in the meat drippings or other fat. Add the apples or tomatoes, cover and cook until tender. Add the meat and heat thoroughly. If mixture is too thick, thin it slightly with meat broth, gravy or water. Season to taste with curry and salt. Serve with boiled rice.

MRS. M. A. OLSEN.

SAUSAGE RICE STUFFING

1½ lbs. pork sausage
8 cups cooked rice
1 tablespoon poultry seasoning
2 cups diced celery
¾ cup diced onion
3 tablespoons chopped parsley
Salt, pepper and other seasonings

Fry sausage with onions and celery until the vegetables are clear, but not brown. Toss with remaining ingredients until thoroughly mixed. This recipe makes enough stuffing for a 15 pound bird.

ALEX ISRAELSON.

TURKEY DRESSING

½ cup fat
Giblets, chopped fine
3 onions, chopped fine
2 cups apple sauce, slightly sweetened
2 eggs, beaten slightly
Spices: salt, pepper and sage to suit taste
Dry bread crumbs

Saute giblets (5 minutes) and onions. Use enough dry bread crumbs to fill the fowl, mix thoroughly into a rather dry mixture, and stuff fowl.

MARTHA JOHNSON.

DUMPLINGS FOR VEGETABLE SOUP

1 cup flour
1 teaspoon baking powder, rounded
½ teaspoon salt
1 egg

Sift flour, baking powder, and salt into a bowl. Break egg into center of bowl and beat it with a fork. Then gradually work in all the flour until it looks crumbly. Skim off about 3 tablespoons of fat and soup stock from hot soup and stir in **quickly** to make a thick dough. Drop by teaspoonfuls into soup kettle. Cover and cook about ten minutes (without lifting the lid).

MRS. RAYDER THOMASSEN.

BAKED HAM

Parboil ham 1 hour. Remove from liquid and put in roaster. Cover ham with brown sugar and sliced pineapple, and stick in cloves over the surface. Baste with either wine or fruit juice. Bake until done in slow oven.

MRS. ALMA PREUSCHOFF.

BAKED HAM WITH SAVORY SAUCE

¼ cup ketchup or chili sauce
½ cup cold water
1 tablespoon vinegar
2 teaspoons flour
1 teaspoon sugar
½ teaspoon mustard
Thick slice of ham

Brown a thick slice of ham in skillet, place in casserole and cover with sauce made of remaining ingredients. Bake in moderate oven or simmer over flame until tender, about ½ hour.

F. MARION SMITH.

HAM AND BEEF LOAF

1 pound ground round steak
1 pound ground ham
1 cup soft bread crumbs
2 beaten eggs
1 cup milk
¼ teaspoon salt
¼ teaspoon cloves
1 teaspoon mustard (dry)
Dash of pepper

Mix ingredients together thoroughly. Place in roaster and bake 1½ hours at 400 degrees. Serve with horse radish sauce (commercially prepared).

MRS. EARL N. OHMER.

HAM LOAF

½ lb. ground cured ham
1 lb. ground pork steak
⅛ teaspoon pepper
1 beaten egg
½ cup cracker crumbs
½ cup milk

Mix together then shape into loaf. Put into pan lined with strips of bacon put crosswise in pan. After baking 1½ hours in moderate oven, pour over the loaf the following sauce:

1 cup brown sugar
¼ cup vinegar
2 tablespoons flour
1 tablespoon dry mustard

Bring to boil before pouring over loaf. Continue baking ½ hour.

MRS. DOYLE CISNEY.

HAM LOAF

1 lb. ground ham
1½ lbs. shoulder pork, ground
1 cup bread crumbs
2 eggs
1 cup milk
½ teaspoon pepper
Few grains salt

Put in salt sack and cover with water and boil 3 hours.

ELSIE RHODES.

HAM MOUSSE MODERNE

2½ cups chopped cooked ham
½ cup chopped celery
¼ cup chopped green pepper
1 tablespoon chopped parsley
1½ tablespoons gelatine
¼ cup cold water
½ cup mayonnaise dressing
1 cup cream
Hard boiled egg
Tomato, sliced

Chop ham, celery, green pepper, and parsley very fine. Soak gelatine in cold water, dissolve over hot water. Combine gelatine, mayonnaise, and ham mixture. Whip cream stiff and fold into other ingredients, turn into mold.

MRS. CHRIS CHRISTENSEN.

MOCK CHICKEN LEGS

Veal and pork steaks
1 egg
2 tablespoons water
Cornflakes

Have your butcher cut veal and pork steaks into 1½" cubes, allowing 3 or 4 per person. Put these cubes on skewers alternating the veal and pork. About three hours before dinner, wipe the meat with a damp cloth, and roll each drumstick in beaten egg to which 2 tablespoons of water has been added, then roll in finely crushed cornflakes. Let the meat stand about half an hour after crumbling. This causes the egg and crumbs to adhere better. Heat lard in heavy skillet or dutch oven and brown drumsticks. When browned on all sides, add water and cover skillet tightly. Put in moderate oven (350 degrees) and bake for 2 hours.

MRS. CLIFFORD ROUNDTREE.

VEAL BIRDS

Slices of veal from round
Half-inch cubes of salt pork
Fine cracker crumbs
Seasonings: salt, pepper, cayenne, poultry seasoning, lemon juice, onion juice
Beaten egg
Hot water or stock

Wipe slices of veal from leg, cut thin, remove bone, skin, and fat. Pound until ¼" thick and cut in pieces 3"x1½". Chop trimmings of meat, adding ½ cubic inch of salt pork for every three birds. Add to trimmings of meat one-half their measure of fine cracker crumbs and season highly with salt, pepper, cayenne, poultry seasoning, lemon juice, and onion juice. Moisten with beaten egg and hot water or stock. Spread each piece with a thin layer of mixture, avoid having mixture close to edge. Roll and fasten with skewers. Sprinkle with salt and pepper, dredge with flour and fry in butter until golden brown. Put into casserole, add thin cream to half cover meat and bake slowly for 20 minutes or until tender. May be served on toast with the strained cream from pan or casserole poured over it. Frills on skewer ends make it a party dish.

E. HASBROUCK.

NOODLES

½ cup flour
1 egg
Pinch of salt

Put flour and salt in a bowl and stir egg in. Turn out on board and knead a few minutes until smooth. Roll out very thin. Leave on board to dry a little, not too dry as it will crack when rolled up. Roll up like you would a jelly roll and cut fine. Shake out on board and dry. Put in broth and cook about five minutes.

MRS. HARRY COLP.

NOODLES AND SAUSAGES

1 package noodles (½ pound)
1 lb. little pork sausages
1 can Campbell's tomato soup

Boil noodles in salted water until tender. Brown sausages in frying pan. Grease casserole and fill with alternate layers of noodles and sausages. Pour tomato soup (undiluted) over it and bake in oven for about thirty minutes. Macaroni and hamburger may be used in the same way. Best if given plenty of time in oven.

MRS. E. S. HUNGERFORD.

SAVORY MEAT STEW

1 lb. beef stew meat
1 can tomatoes
1 large onion, or more
1 clove garlic
1 dozen whole cloves
Paprika, salt, pepper
⅓ cup water

Cut beef in small pieces. In a little fresh suet or butter braise the beef thoroughly. Add onion which has been thinly sliced, and the garlic. When meat and onions are browned cover with tomatoes. Add salt, pepper, and paprika to taste. Then add the water and simmer over slow fire for 2 hours or until meat is tender. Serve with freshly boiled rice.

MRS. MAGNUS HEMNES.

ENGLISH YORKSHIRE PUDDING

1 cup flour
¼ teaspoon salt
½ cup canned milk
½ cup water
3 well beaten eggs

Mix flour and salt. Add milk and water combined, then the eggs. Beat hard for several minutes. (Yorkshire pudding to be good must be well beaten.) Pour batter into pan, using pan about ½" thick or deep. Bake 15 minutes at 425 degrees, then reduce to 375 degrees, and continue baking 30 minutes. When right this pudding puffs up like pop overs. Must be served immediately. Serve with roast beef.

MRS. AMY B. SWANSON.

YORKSHIRE PUDDING (WITH ROAST)

2 cups flour
2 teaspoons salt
4 eggs, more if small
1 qt. milk (very thin batter)

Mix well and let stand before cooking. Take some of the gravy from the roast to cover bottom of the pan, then pour above batter into the pan. Cook in hot oven, testing the same as for custard. Cut in squares and serve with roast and gravy.

BEULAH KINNEAR.

CUCUMBER OIL PICKLES

20 small cucumbers
2 ounces salt (to 1 quart water)
1 teaspoon celery seed
1½ cups vinegar
⅓ cup olive oil

Slice cucumbers very thin, but do not peel. Cover with weak brine (2 ounces salt to 1 quart of water) and let stand 2 or 3 hours. Drain, rinse in cold water and pack in two clean pint jars, adding to each jar: ½ tablespoon mustard seed and 1 small onion, sliced. (The onion may be mixed with the cucumbers if desired.) Tie 1 teaspoon celery seed in cloth bag and simmer 20 minutes in 1½ cups vinegar, then add enough water to restore vinegar to original volume, and slowly stir in ⅓ cup olive oil. Pour mixture over contents of jars and seal.

MRS. FRANK BARNREITER.

MUSTARD PICKLES

2 qts. small cucumbers
2 qts. small onions
2 qts. cauliflower
2 qts. green tomatoes, sliced
2 green peppers
1 red pepper
Sprinkle with salt, stand over night

Dressing:

3 qts. vinegar
½ lb. Colman's mustard
¾ cup flour
4 cups white sugar
¼ cup turmeric
1 teaspoon celery seed

Mix all ingredients in dressing together, except celery seed, with a small amount of vinegar. Heat remaining vinegar; stir into mixture. Cook until it begins to thicken. Add sugar and celery seed. Drain the soaked pickle ingredients and add to the cooked dressing. Cook 15 minutes and seal in jars.

MRS. JUSTIN LIND.

CORN RELISH

2 dozen ears sweet corn
1 head cabbage
4 large onions
4 red peppers
4 green peppers
2 qts. vinegar
3 cups sugar
¾ cup flour
¼ cup dry mustard
1 teaspoon turmeric
½ cup salt

Cut corn from the cob. Chop other vegetables fine, first discarding the pepper seeds. Add 1 quart vinegar to the corn and chopped vegetables and set to boil. Mix together the seasonings and flour, gradually add the other quart of vinegar (cold) and stir into the hot vegetables. Let boil ½ hour, then seal.

MRS. SUTPHEN.

CRANBERRY AND ORANGE RELISH

1 lb. cranberries
1 large orange or 2 small
2 cups granulated sugar

Put cranberries through medium knife of meat grinder, then the rind of the orange, as well as the pulp with the white membrane cut off and the seeds removed. Mix all this with the sugar and store in a glass jar in the refrigerator. Let stand 24 hours before serving.

MRS. O. NYGAARD.
MRS. A. JOHNSON.

INDIA RELISH

1 peck green tomatoes
1 qt. onions
3 green peppers
3 red peppers
1 cup salt
2 qts. sugar
1 qt. vinegar
½ teaspoon allspice
½ teaspoon cinnamon
½ teaspoon cloves

Chop tomatoes, peppers, and onions fine, add salt, and let stand over night, then drain. Add equal parts of water and vinegar, enough to cover and boil one minute, and let drain. Then add the sugar, vinegar, allspice, cinnamon, and cloves, and boil 20 minutes. Pack while hot into cans or jars and seal. MRS. GEORGE. V. BECK.

MARYLAND RELISH

1 quart green tomatoes
1 quart vinegar
2 quarts cabbage
5 medium onions
6 red peppers
⅔ tablespoon turmeric
2 tablespoons salt
½ tablespoon allspice
¾ tablespoon mustard seed
½ tablespoon celery seed
1 cup sugar

Slice tomatoes and let stand in salt water over night. Drain, add thinly sliced cabbage, onions, and red peppers. Put vinegar in preserving kettle, add sugar, spices, and turmeric, then vegetable mixture and scald thoroughly. Seal while hot. MRS. C. E. SWANSON.

PEPPER RELISH

6 green peppers
1½ teaspoons salt
6 red peppers
1½ pints vinegar
7 small onions
2 cups sugar

Grind peppers and onions and pour boiling water over them. Let stand 15 minutes. Strain, add sugar, salt, vinegar and boil 20 minutes. Pack in jars and seal. MRS. C. J. DEVENEY, Wrangell, Alaska.

PICKLE RELISH

4 qts. chopped cabbage
6 large onions
2 qts. chopped green tomatoes
3 red peppers
3 green peppers
1 or 2 stalks celery
1 tablespoon turmeric
4 teaspoons mustard seed
1 teaspoon celery seed
2 lbs. (4 cups) white sugar
1 qt. vinegar
4 tablespoons salt

Grind through food chopper. Mix and boil one hour and seal hot. Especially good with venison.

ELSIE RHODES.

RELISH, SALAD OR SANDWICH SPREAD

2 medium heads cabbage
8 carrots
12 onions
8 red or green peppers
Grind, add ½ cup salt, let stand 2 hours

Drain well, mix with:
3 parts vinegar
6 cups sugar
1 teaspoon each: mustard seed, celery seed

Requires no cooking and need not be sealed. Use as relish or add dressing and serve as salad or use as sandwich spread.

MRS. J. S. MASSEY, Port Blakely, Wash.

RHUBARB RELISH

4 cups diced rhubarb
2 cups vinegar
4 cups onions
1 teaspoon salt
1 teaspoon pepper
1 teaspoon celery salt
1 teaspoon cloves
1 teaspoon cinnamon
2 lbs. brown sugar

Cook rhubarb in vinegar 20 minutes. Add remaining ingredients. Simmer one hour. Pour into hot sterilized jars and seal.

MRS. AMY B. SWANSON.







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CLAMS A LA GRAND UNION

Selected clams (cleaned and dried)
Batter:
1 cup bread flour
½ teaspoon salt
Few grains cayenne
⅔ cup milk
2 eggs, beaten

Sift dry ingredients together, add gradually milk and beaten eggs. Dip clams in batter, fry in deep fat, and drain on paper towels. This batter may be used to make carrot and parsnip fritters or French fried onions.

E. HASBROUCK.

CLAM SOUFFLE

1 can whole clams or equivalent in fresh clams
1 egg, beaten
½ onion, grated
Bread or cracker crumbs to make mixture a gelatine consistency

Grind the clams and combine the above ingredients including the liquor from the clams, salt and pepper to taste, and put into a greased baking dish. Bake in oven 350 degrees for 30 minutes.

DOROTHY WINGARD.

MINCED CLAMS SPANISH

1 small can minced clams
½ can tomato puree
1 tablespoon minced onion
2 tablespoons minced green pepper
1 tablespoon butter
Seasoning

Melt butter, add green pepper and onion. Fry until brown. Add tomatoes and seasoning. When hot add clams. Heat, serve on toast.

MRS. C. E. SWANSON.

MOCK CHICKEN CASSEROLE (TUNA FISH)

1 cup cooked egg noodles
1 can mushroom soup
1 small can flaked Tuna
Potato chips (4 oz.)
American cheese

Heat soup and fold in noodles, potato chips, and tuna fish saving some potato chips for top. Pour into casserole and grate cheese over all. Sprinkle with potato chips. Bake in oven for 20 minutes at 350 degrees until brown.

MRS. BRIDGES.

FRESH FRIED OYSTERS

1 pint large oysters
2 eggs, well beaten
2 cups cracker crumbs
Pinch of salt
Butter

Wash oysters and drain. Dip in beaten egg (one oyster at a time) and fry in hot butter until a rich brown. Serve hot.

MRS. ANNA ELKINS.

BAKED HALIBUT CASSEROLE

3 cups left-over fried halibut, broken into small pieces
1 can Campbell's cream of mushroom soup
½ cup milk
Cheese

Heat the soup and milk in a sauce pan. Arrange a layer of halibut in a casserole, then add half the soup mixture, alternate halibut and soup. Cover top with a thinly grated layer of cheese. Bake at 300 degrees for 45 minutes.

ELSIE CLAUSEN.

TUNA CORN PIE

1 can Tuna fish
1½ cups milk
½ teaspoon salt
3 tablespoons flour
1½ cups cooked corn
3 tablespoons butter
1 chopped green pepper
Dash of cayenne
4 ounces mild cheese
Buttered crumbs

Melt butter, add chopped pepper, and cook until tender. Blend flour into butter and gradually add milk, stirring constantly until smooth and thickened. Add salt, cheese, and cayenne, stirring until entirely melted. Add Tuna and corn. Pour into buttered pan. Cover with crumbs and bake in moderate oven until brown.

KATHERINE SCHWAMM.

OYSTER DRESSING

1 pint oysters
2 tablespoons butter
4 cups bread crumbs
¼ teaspoon salt
¼ teaspoon pepper
1 tablespoon chopped parsley

Rinse oysters with cold water and drain. Put butter in pan with oysters and heat. Add crumbs, other seasonings, and parsley. Mix carefully so that oysters will not be broken.

MRS. ANNA ELKINS.

CREAMED OYSTERS AND MUSHROOMS

3 tablespoons butter
4 tablespoons flour
1 medium-sized can mushroom soup
½ teaspoon paprika
1 pint oysters
4 hard cooked eggs, sliced

Melt butter, add flour and paprika, and blend well. Add soup and cook, stirring constantly until smooth and thick. Cook oysters in their own liquor until the edges curl. Then add with hard cooked eggs to soup mixture. Heat well and serve in patty shells or on toast.

MRS. ANNA ELKINS.

BAKED ALASKA SALMON

3 bay leaves
3 or 4 green peppers
6 carrots
6 small onions
4 cloves garlic (optional)
5 chili peppers
1 No. 2½ can tomato puree
1 cup olive oil
Salt and pepper to taste
1 No. 3 can red salmon
4 potatoes, cut in half lengthwise
1 cauliflower, broken into sections

Put fish in roaster. Surround with vegetables. Top with tomato puree, oil, bay leaves, etc. Bake one hour in hot oven. MRS. EKREM.

BAKED SALMON WITH TOMATO SAUCE

2 lbs. salmon (any kind)
2 cups tomatoes
1 cup water
1 onion, sliced
½ tablespoon sugar
3 tablespoons butter
3 tablespoons flour
¾ teaspoon salt
⅛ teaspoon pepper
3 cloves

Cook tomatoes, water, onion, cloves, and sugar in a sauce pan 20 minutes. Melt butter, add flour and stir into hot mixture. Add salt and pepper. Cook 10 minutes and strain. Clean fish. Put fish in pan and pour half the sauce over it. Bake 35 minutes, basting often. Remove to hot platter, pour remaining sauce over fish.

MRS. WILLIAM A. ANDERSON.

SALMON CASSEROLE

Combine
1 can of salmon, flaked
1 cup of diced celery
½ teaspoon salt
Dash of paprika
1 tablespoon minced onion
1 cup milk
1 tablespoon melted butter

Mix and turn into casserole. Bake in hot oven ten minutes. (Stir twice while baking.) Cover top with unbaked baking powder biscuits. Continue baking 12 to 15 minutes longer or until biscuits are brown. Chicken may be substituted for salmon. MYRTLE RUSTAD.

SALMON CHOWDER

1 lb. can salmon
2 cups water
1 cup tomato juice
½ cup chopped onion
1 cup raw cubed potatoes
1 teaspoon celery salt
4 tablespoons butter
4 tablespoons flour
3 cups milk
1 teaspoon salt
1 teaspoon dry mustard
½ teaspoon Worcestershire sauce

Combine salmon, water, tomato juice, onion, and potato in large kettle. Cover and simmer for 40 minutes. In another sauce pan melt butter, add flour, salt, and mustard; mix until smooth. Add milk, stirring constantly and cook until thick. Combine with salmon mixture, stir well and serve hot. Serves 10 to 12. VERA REYNOLDS.

SALMON LOAF

2 cups cooked, flaked salmon
1 cup bread crumbs
½ teaspoon dry mustard
1 teaspoon salt
2 eggs, well beaten
1 tablespoon melted butter
½ teaspoon lemon juice
Milk to moisten

Mix in order given, put in buttered baking dish, sprinkle with buttered crumbs, and bake at 350 degrees for 30 minutes. Serve with creamed pea sauce.

MRS. HARRY LOY

SALMON LOAF

1 lb. salmon, flaked
1 cup grated American cheese
1 egg, beaten
¾ cup milk
1 tablespoon butter, melted
1 teaspoon salt
1 tablespoon lemon juice
1 cup bread crumbs
½ cup buttered crumbs for topping

Combine ingredients in order given. Shape into loaf, cover with buttered crumbs, and bake in a moderate oven 350 degrees for 25 minutes.

MRS. CHRIS CHRISTENSEN.

JELLIED SALMON LOAF

4 egg yolks
2 teaspoons mustard
2 teaspoons salt
1 tablespoon butter
1½ cups milk
3 tablespoons vinegar
Cook above mixture in double boiler until thick
Season to taste: salt, garlic, tabasco, paprika
1 tablespoon gelatine
½ cup cold water
2 cans salmon

Stir salmon into the hot sauce and cook until well mixed. Soak the gelatine and add to the hot mixture. Pour into molds which have been garnished with sliced, hard cooked eggs and strips of pimiento. Chill until set.

MRS. HARRY LOY.

SALMON SOUFFLE

1 heaping tablespoon butter
1 heaping tablespoon flour
⅔ cup milk
½ can salmon, mashed
2 eggs
Salt and pepper

Put butter in frying pan and add flour, add milk and cook until moderately thick. Add salmon, beaten egg yolks, salt and pepper. Remove from fire, fold in beaten egg whites. Put in baking dish. Bake for 35 minutes.

MRS. L. VICK.

SARDINE CASSEROLE

2 cups salted cooked rice
1 minced green pepper
2 cans sardines
1½ cups thin white sauce

Mix rice with green pepper and sardines, broken in small pieces. Add white sauce and pour into casserole. Bake in oven 400 degrees until brown and bubbling, about 25 minutes.

MRS. CHRIS WICK.

CURRIED SHRIMP

3 tablespoons butter
3 tablespoons diced onion
3 tablespoons flour
2 teaspoons curry powder
1 teaspoon salt
Pepper
1½ cups milk diluted with
½ cup water
2 cups cooked shrimp
Toast or patty shells

Melt butter, add onions, and cook 3 minutes. Add flour, curry powder, salt, and pepper and mix thoroughly. Add milk slowly, stirring until thick and smooth. Cook over hot water 10 minutes. Add shrimp. Heat thoroughly, and serve in patty shells, on toast or with rice.

MRS. THURE SWANSON.

CORN AND SHRIMP PIE

2 cups corn, canned or cooked after removing from cob
1 cup milk
2 tablespoons melted butter
1 cup canned shrimp
1 teaspoon salt
¼ teaspoon nutmeg
1 teaspoon chopped onion
1 chopped green pepper
2 eggs

Mix corn, milk, butter, shrimp, and seasonings. Beat eggs well and add, mixing well. Pour into a buttered baking dish (8"). Cover with a rich biscuit dough or buttered cracker crumbs. Bake at 450 degrees 25 minutes. Serves 6.

MRS. AMY B. SWANSON.

SHRIMP AND RICE

1 lb. cooked shrimp
2 small or 1 large green pepper
4 cups cooked rice
1 large onion
3 slices of bacon

Fry bacon, add chopped onion, and green pepper. Cook 5 minutes. Add shrimp and rice and ⅓ cup suey sauce. Season with salt and pepper.

MRS. WILLIAM A. ANDERSON.

SHRIMP FRITTERS

Shrimp
Fritter batter
Cooking fat
Salt and pepper

If desired the shrimp may be flaked and mixed with the batter and dropped by spoonfuls into hot fat, 360 degrees F. Fry until brown.

SHRIMP CREW.

FOOYON SHRIMP
(Chinese Egg Omelet)

8 eggs
½ pound pork meat
½ medium sized onion
3 dry mushrooms soaked in hot water ten minutes
2 stalks celery
½ pound cooked shrimp meat or crab meat
Pepper
Salt
1 teaspoon soy sauce

Chop all the dry ingredients fine keeping the pork separate. Fry pork until almost cooked then add other solid ingredients, and cook until done. Beat eggs as for an omelet and put in a mixing bowl. Have a large frying pan greased with hot peanut oil. Mix cooked dry ingredients with eggs in mixing bowl and then put in hot fry pan. Turn like an omelet. Add salt and pepper to taste.

Sauce for Fooyon

2 cups soup stock
1 tablespoon sugar
2 tablespoons soy sauce
Pepper
Corn starch

Bring soup stock to a boil in a frying pan, add sugar, soy sauce and mix well. Add pepper and enough corn starch to make consistency of syrup. To serve—pour over Fooyon.

H. OYAMA.

SHRIMP PUFFS

2 cups flour
½ teaspoon salt
3 teaspoons baking powder
1 egg
1 cup milk
½ lb. shrimp meat

Sift all dry ingredients, beat egg, and add to milk and shrimp meat, stir in flour, and mix thoroughly. Heat kettle of fat to 375 degrees. Drop the mixture from a large spoon and fry until a delicate brown. Lobster or crab meat may be substituted for shrimp meat.

MRS. ROBERT REID.

SPANISH SHRIMP AND RICE

2 medium onions
½ green pepper
1 clove garlic
1 stalk celery
1 can tomatoes
1 can tomato sauce, optional
1 lb. shrimp meat

Dice and cook raw vegetables slowly in butter or olive oil. When tender add tomatoes and simmer a few minutes. Add shrimp and heat. Serve with boiled rice.

MRS. EARL N. OHMER.

TOMATOES STUFFED WITH SHRIMP

6 medium sized tomatoes
½ pound shrimp
½ teaspoon minced onion
2 slices bread, crumbed
½ green pepper, minced
½ teaspoon salt
Few grains paprika
2 tablespoons buttered dry crumbs
½ teaspoon minced parsley

Cut off tops of tomatoes. Scoop out centers. Add all ingredients except shrimp and dry crumbs to pulp. Saute shrimp in butter and add to the other ingredients. Fill tomatoes, dust tops with buttered crumbs and bake 20 minutes in a 400 degree F. oven.

MRS. SAM GAUFFIN.







Men's Recipes

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ALASKA SOUR DOUGH PANCAKES

3 cups starter (Yeast bread sponge)
2 eggs (1 per person served)
2 tablespoons sugar
¼ teaspoon baking soda
1 tablespoon butter, optional

Use about three cups of starter or dough made as ordinary bread dough. Thin down to consistency of pancake batter. Add the sugar and salt to season. Let this mixture stand over night. When ready to use, pour off the amount needed into another bowl, leaving enough starter for next time. Separate eggs. Put the whites in a separate bowl. Stir the yolks into the batter and add the soda. Beat the whites and fold into the batter. Pancakes are now ready to be cooked. If you prefer them richer, melt a tablespoon butter and stir into the batter. The starter should be used often—say each day or thereabout. If you have a refrigerator, the starter can be kept longer before it becomes too sour. JAMES ALLEN.

ALASKA HOT CAKES

2 cups flour
4 heaping tablespoons sugar
¼ teaspoon salt
1½ cups water
6 tablespoons Wesson oil
3 eggs, separated
3 teaspoons baking powder (add last)

Sift the dry ingredients together three times. Mix the flour mixture with water and beat thoroughly. Then add Wesson oil and yolks of eggs, mix well. Beat egg whites very stiff, fold into the batter and then add baking powder. WILLIAM R. STEDMAN.

BAKED HAM

Immerse ham in boiling water for one minute. Remove casing. Place ham in an uncovered roaster. Bake in a pre-heated oven eight minutes to the pound at about 340 degrees. When half the cooking time is up remove the ham from the oven, peel off rind, score fat with knife, dot with cloves, sprinkle with brown sugar. Replace in the oven to finish cooking. Garnish and serve as desired. BIRGER WASVICK.

ROAST BEAR MEAT

Use about an 8-lb. roast off the rump of a young bear. Put in cold water, into which slice 3 or 4 medium sized onions, and let soak for about 4 hours. Remove from water and wipe dry. Force small pieces of garlic deep into the meat, using a sharp knife to make holes. Put pieces as near bone as possible (use about one small clove of garlic in all). Season with salt and pepper. Brown in hot bacon drippings. Bake in an open pan for three hours at 350 degrees, turning the meat several times while cooking. RALPH HALL.

HAM AND BEEF LOAF SERVING 150
(P. T. A. Fathers' and Sons' Banquet)

30 lbs. beef, ground
1 10 lb. smoked ham, ground
12 tall cans milk
12 tall cans water
2 lbs. cracker or bread crumbs
2 lbs. onions, chopped fine
1 cup salt (scant)
5 teaspoons ginger
5 teaspoons pepper
3 dozen eggs
(Makes 8 pullman-sized sandwich loaves)

Use fine chopper for crumbs and onions. Use electric beaters to mix convenient portions of all ingredients. Combine all and thoroughly mix in one large container. (Mixing required approximately 2 hours, and was baked at the City Bakery for approximately 1½ hours.)

RAY O. WARFIELD, Food Committee—1941.

BARBECUE KING SALMON, INDIAN STYLE
(Over an Open Fire)

Build fire, not too large, and let it die down to a nice bed of coals. Clean salmon well, split down center, take out backbone (makes two equal-size halves). If parts of salmon are thicker than others, cut lightly into thick parts so salmon will broil evenly. Cut two straight boughs or willows of medium size and split each down one end. The boughs or willows should be about 2 feet longer than the side of salmon. Place a side of salmon between each split willow. Whittle some small sticks and place them crossways both sides of the salmon between the split willow, which will hold the side of salmon flat. Draw the split end of the willow tight and fasten it. This will hold the salmon firmly in place. When the fire coals are right, stick the end of willow into ground alongside fire with the salmon extending not too close over the coals. Baste the salmon with melted butter, a little vinegar, pepper, and salt. Turn the salmon over fire when necessary. Broil until well done.

The following method is a more convenient way, especially around a permanent camp. Instead of using the split willow or bough, cut two sets of light poles, each about six feet long. Tack some large mesh wire on each set of two poles, about two feet wide and three feet long. Fasten the ends of each set of two poles apart. After preparing salmon as above described, place the salmon halves between the two sets of wire-covered poles. Fasten the two sets of poles together so the salmon cannot fall out. Rest the ends of the poles across and over the coals. Broil and turn accordingly until done.

EARL N. OHMER.

BARBECUE SAUCE

1 small onion
2 cloves garlic
10 fresh mint leaves
¼ cup vinegar
¼ cup water
1 teaspoon salt
Pepper to taste

Chop onion, garlic and mint leaves very fine. Add the vinegar and water and let stand to bring out flavors. Brush the sauce over the meat before and during cooking. Fine for lamb—but this is no sheep dip.

HAROLD F. DAWES.

BAKED BEANS

1 lb. white navy beans
3 tablespoons molasses
2 tablespoons brown sugar
½ teaspoon pepper
½ teaspoon ginger
½ teaspoon Colman's mustard
¼ lb. salt pork

Wash beans in warm water; put on stove in cold water and let boil three minutes. (It is not necessary to soak over night). Drain and add the other ingredients; cover with water and bake 5 to 6 hours in a slow oven.

A. R. BOYER.

CHICKEN CHOP SUEY

1 chicken
1 stalk celery, diced
2 large onions, diced
2 green peppers, diced
2 tablespoons corn starch
½ cup soy bean sauce
1 can bamboo sprouts
1 can bean sprouts
1 can mushrooms
Salt and pepper

Boil chicken with salt and pepper until bones are easily removed. Dice meat and add it to the chicken stock with the diced onions, celery, and peppers. When vegetables are tender stir in paste made of corn starch and soy bean sauce. Lastly add the bamboo sprouts (which have been sliced very thin), mushrooms and the bean sprouts, together with the liquid in the cans. Boil five minutes longer. Serve with boiled rice and soy bean sauce. Serves six.

CHARLES GREENAA.

Variation:

1 lb. diced pork steak
1 lb. diced veal steak
Instead of chicken

Brown in pan, add ½ cup water, cover and simmer ½ hour.

CHILI CON QUESO
(Chili with Cheese)

1 small can peeled green chili peppers
1 tablespoon bacon drippings or shortening
1 cup water
1 cup tomato sauce or juice
½ lb. cooking cheese, diced
Pinch of salt

Heat shortening in frying pan. Mash chilies into hot grease. Cook three minutes. Pour in tomato sauce, water, and salt. Heat the mixture then add diced cheese and cook over very slow fire, stirring occasionally until cheese is melted. Serve hot on beans or buttered toast.

TOM WINSOR.

SUGAR CURED MEAT

5 gallons water
5 lbs. rock salt
2 lbs. brown sugar

Boil together, cool, and pour over the meat. The brine should be recooked and skimmed, and put back on the meat about every three weeks. This is about the correct amount for 100 lbs. meat. JOHN DE ZORDO.

PORK CHOW MEIN

1 package Chinese noodles
1 pound pork steak
3 medium onions (diced)
½ cup soy bean sauce
1 tablespoon sugar
3 tablespoons fat
1 cup shredded egg

Boil noodles, cut pork into ⅛-inch strips, wash and drain. Dice onions, put pork and onion into 2 tablespoons fat, smoking hot. Stir while frying one minute. Add soy bean sauce and sugar, cover and fry 20 minutes. Into another skillet containing one tablespoon fat smoking hot, put the boiled and drained noodles and shredded eggs. Fry five minutes, stirring constantly. Into the larger skillet put both the first and second parts, and mix well together. Cover and cook ten minutes. Serve hot.

CHARLES GREENAA.

PA KOE
(Sweet and Sour)

3 lbs. spare ribs
2 tablespoons vinegar
2 tablespoons sugar
3 tablespoons soy sauce
½ cup hot water
1 tablespoon corn starch, heaping
½ cup water

Cut ribs into pieces 1 inch long and each rib separated. Fry in pan to brown. Remove the rendered fat, then add vinegar, sugar, soy sauce, and ½ cup hot water. Mix corn starch in ½ cup cold water and add to above, stirring continuously.

H. OYAMA.

POTATO BALLS

12 raw potatoes
3 or 4 cold boiled potatoes
1 large onion
2 tablespoons melted butter
1 tablespoon salt
2 cups whole wheat flour or 3 cups white flour (Amount may vary)
½ teaspoon nutmeg
Bacon or salt pork—diced

Grate raw potatoes, place in a small cloth bag and squeeze out most of the starch. Return to a bowl, and add nutmeg, butter, salt, grated onion, cold potatoes (grated), and enough flour to hold together. Mix well, and form into balls, placing the salt pork or bacon in the center. Place in enough boiling water to cover, in which 2 tablespoons salt have been added. Boil 1 hour. Serve with drawn butter or syrup. When cold may be fried in butter and served with syrup or honey.

RALPH LOKEN.

SALMON ROYAL

4-6 slices King salmon or halibut
1 cup diced celery
1 cup finely chopped onion
1 to 2 cups tomato sauce, Spanish style
4 slices bacon, chopped
Salt and pepper to taste
(Water in proportion to dilute sauce to heavy consistency)

Lay slices of salmon, overlapping each other, in shallow baking pan. Cover with the following sauce and bake in moderate oven until salmon is cooked. Fry bacon, onions, and celery in covered pan until tender. Add the tomato sauce and water.

TOM WINSOR.

SHRIMP SALAD

1 pound shrimp meat, diced
1 stalk celery
2 green peppers
1 can pimiento
½ cup broken walnuts
½ head lettuce, shredded
Mayonnaise or French dressing

Cut celery, peppers, pimiento in small pieces. Add walnuts and shrimp. Mix well with dressing and let stand 2 hours before serving. Serve on lettuce leaves.

CHARLES GREENAA.







Norwegian Recipes

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AEBLEKAGE
(Danish Apple Cake)

The proportion of ingredients depends on the number of servings. Make a thick apple sauce and flavor with almond or cinnamon. Fry bread crumbs in butter until the crumbs are brown and buttery. Starting with a crumb layer, put alternate layers of crumbs and sauce into a baking dish. When the dish is half full put in a layer of crumbled macaroons, which have been soaked in sweet wine. Fill the dish with crumbs and apple sauce, ending with a crumb layer. Bake in the slowest possible oven (250 degrees) for one hour or until cake is thoroughly heated. Cool and turn out on a plate. Cover cake with a thick custard. Cut in wedge-shaped pieces and serve with sweetened whipped cream and half a teaspoon tart red jelly. (Custard may be omitted).

MRS. E. V. CAIN, Richmond, Cal.
MRS. VIGO BOTTKER.

ALESUND APPETIZER

1 can Norwegian sardines
¼ cup mayonnaise
1 teaspoon lemon juice
Dash of pepper
Dash of cayenne
¼ teaspoon horseradish
⅛ teaspoon salt
Stuffed olives
Few drops
Worcestershire sauce

Flake sardines in small pieces. Add mayonnaise and other ingredients, and blend all thoroughly. Spread on thin toast rounds. Slice stuffed olives in rings and place one ring in the center of each appetizer. Makes about 16 appetizers.

MRS. CHRIS WICK.

BACCALOA (CODFISH DISH)

Soak salted codfish or brick codfish completely. Skin and cut into small pieces. Place in a kettle in layers with 2 large onions, sliced, and a heaping dinner plate of sliced potatoes. Season with a rounding tablespoon of butter, a small red pepper, and salt. Add a small amount of water, cover and simmer until done. Shake the kettle now and then so the mixture won't stick.

MRS. JOHN MOLVER.

BENLOSE FUGLE—BONELESS BIRDS

1½ lbs. round steak
1 pt. boiling water
1 tablespoon flour
Salt and pepper
Few slices bacon
Onion

Pound steak and cut into four-inch squares. Lay on each square, a small piece of bacon or sausage meat, chopped onion and spices. Roll and fasten each with a toothpick. Brown the rolls and cover with sauce made of flour, which has been browned, and to which the salt, pepper, and water have been added. Cover and simmer one hour.

LORRAINE ESPESETH.

BERLINER CRANSE

4 eggs
(2 hard and 2 raw)
4½ tablespoons sugar
½ lb. flour
½ lb. butter

Mash hard-boiled egg yolks, stir in the raw egg yolks and sugar. Then add alternately the flour and butter. For the sugar (in recipe) use lump sugar. Crush and put through a strainer. Use the fine sugar in the dough and dip Berliner Cranse into the coarse sugar. Use a small portion of dough to make a ring, tie a knot, dip into egg whites slightly beaten (with a fork), and into coarse sugar. Bake until light brown.

MRS. JOHN GREBSTAD.

BERLINA KRANSE

8 egg yolks
(4 hard boiled, 4 raw)
1 lb. butter
(soak out salt)
1 teaspoon vanilla
1 teaspoon lemon extract
2 heaping cups
powdered sugar
½ teaspoon baking powder
6 cups flour

Press sugar and hard-boiled yolks together. Add raw yolks and stir until white. Gradually work in butter and flour. Chill in refrigerator or let stand over night. Break off a small portion, roll between the hands or on a bread board to form a small roll about the size of the little finger. Shape into small rings and lap the ends over each other, pinching together. Dip in beaten egg whites, crushed lump sugar, and finely chopped almonds. Bake at 400 degrees for about 15 minutes.

MRS. SIGURD KLABO.

BERLINER SYLTA
(Swedish Loaf for Sandwiches)

1½ lbs. ground beef
½ lb. pork steak (ground)
¼ lb. salt fat pork cut
in ¼" cubes
1 large onion, minced
1 teaspoon sugar
Salt
1 teaspoon pepper
1 teaspoon allspice
½ cup corn starch
½ cup milk, about

Combine and work thoroughly with the hands. Use enough milk to make a firm mixture. Pat down solidly into double boiler and steam from 1 to 1½ hours. Cool. Cut in thin slices for sandwiches. Note: May use about 1½ lbs. ground venison with ½ lb. salt pork and same seasonings and method.

ESTHER M. JOHNSON.

BLODPOLSE—BLOOD SAUSAGE

3 qts. blood
1 cup rice
1 qt. water
Suet
2 cups raisins
1½ cups sugar
Salt, pepper, ginger, allspice
Flour

Strain the blood through a cloth. Parboil the rice in water. Cool, and add to the blood with finely cut suet. Add other ingredients, and enough flour to make a thick batter (thicker than pancake batter). Sew up sacks from good linen or other cloth. Fill these with the batter three-fourths full, tie and place in boiling water, and let cook. The sacks will be entirely full when the sausage is done. Boil from two to three hours, according to size. Serve with butter and syrup. NORSE COMMITTEE.

BLODPUDDING

4 cups blood (blood from sheep or calf)
3 cups water
2 cups mashed potatoes
1 cup suet, chopped fine
1 cup raisins
1 cup brown sugar
1½ cups rye flour
1½ cups white flour
2 teaspoons salt
¼ teaspoon pepper
¼ teaspoon cloves
¼ teaspoon allspice

Mix together and fill a two-pound coffee can three-fourths full. Steam for one hour. Serve with melted butter as a main dish.

GUDRUN THYNES.

COROSCOLLAR
(Cocoanut Balls)

1 cup butter
1 cup Crisco
2½ cups sugar
1 cup shredded cocoanut
2½ cups flour
1 teaspoon hjortron's salt (baker's ammonia)

Sift flour. Add ingredients and mix in electric beater. Mix the night before and chill thoroughly in refrigerator. Roll in small balls and roll in cocoanut. Bake in a slow oven 300 degrees. MRS. JUSTIN LIND.

ERLESUPPE—PEA SOUP

2 cups dried yellow split peas
2 lbs. spareribs
1½ teaspoons salt
Onion
Pepper and thyme to taste

Soak peas over night in cold water. The next day, boil them slowly until tender, about two hours. Then add the spareribs, cut in pieces for serving, and add the salt, onions, and spices. Cook 1½ hours or more, adding more water if it cooks down too much. Serve in soup dishes with the spareribs as the main dish. Note: Salted meat may also be used instead of spareribs, and different kinds of vegetables may also be added.

LIV HUSVIK.

FAAR I KAAL
(Mutton and Cabbage)

2 lbs. cabbage
2 lbs. mutton stew meat
15 whole black peppers
1 tablespoon flour, rounded

Cut meat as for stew. Put in bottom of kettle, add half the flour, pepper, and salt. Cut cabbage in large pieces, put on top of meat, and add 1 cup of water. Sprinkle the rest of the flour, pepper, and salt over the top; cook in tightly covered kettle about two hours. Note: Ribs of deer (venison) may be substituted for mutton. If the meat is tough, cook half an hour before adding the other ingredients. AGNES ESPESETH.

FATTIGMAND—(COOKIES)

12 egg yolks, well beaten
8 tablespoons granulated sugar
1 glass cognac
8 tablespoons cream
1 lb. flour or less

Beat egg yolks, add sugar, then cognac and beat thoroughly altogether. Add cream, whipped separately, and finally the flour. Mix as little as possible after the flour has been added. Roll out thin and cut with fattigmand cutter (or sharp knife) in diamond shape. Cut a hole about an inch long in the center and put one end through the center hole. Cook in deep hot lard. The lard is hot enough when the fattigmand floats to the top right away. Cook a few at a time and turn over as soon as they float to the top. MRS. ROSVOLD.

FATTIGMAND—COOKIES

12 eggs, use 12 yolks (omit 8 whites)
12 tablespoons sugar
4 tablespoons sweet cream
4 tablespoons melted butter
Small glass of whiskey, rum or brandy
40 to 60 cardamom seed (or ground)

If using the fresh cardamom seed, one can use from 40 to 60 seeds, depending on how fresh the seeds are; (whole seed preferable) crush the seeds fine or use ground cardamom to taste. Beat eggs until thick, add sugar gradually, add small amount of flour first, then sweet cream, alternating with flour, then add melted butter and flavoring. Have the dough quite stiff, roll thin, cut fattigmand, and fry. MRS. PEDER WELDE.

FATTIGMAND

12 egg yolks
10 tablespoons sugar
10 tablespoons cream
3 tablespoons melted butter
1 wineglass brandy
¼ teaspoon cardamom
Flour to roll

Mix and let stand over night. Roll very thin, cut, and cook in hot lard. MRS. HANS ANDERSEN.

FATTIGMAND

10 eggs, omit 5 whites (beat ½ hour)
10 tablespoons sugar
6 tablespoons canned milk
5 tablespoons whiskey or rum
4 tablespoons melted butter
1 teaspoon crushed whole cardamom
Flour enough to roll out

MRS. CHRIS KNUTSEN.

FATTIGMAND

10 egg yolks
2 egg whites
10 tablespoons white sugar
1 teaspoon cardamom
½ pt. fresh cream
2 drams brandy
Flour to make soft dough
Fat for deep frying

Beat sugar into egg yolks and white. Add cream, brandy, and cardamon. Stir in enough flour to make a soft dough. Let stand over night. Roll out and cut with a fattigmand cutter, twist and fry in deep fat.

MRS. A. TODAL.

FISH BALLS

2 lbs. fresh fish (any variety)
1 tablespoon corn starch
1 tablespoon flour (bread)
1 tablespoon salt
1 egg
Pinch of pepper
Pinch of nutmeg or mace
1 pt. of milk (fresh preferred)

Bone and skin fish. Cook bones about half an hour in salted water. Put fish through food grinder. Add flour and salt. Put through grinder twice more. Mix in wooden dish with potato masher, adding milk a little at a time. Mix well after each addition. Add seasoning. Make into small balls. Cook in liquid drained from cooked fish bones. Can be fried and served in brown gravy or cream sauce.

MRS. CHRIS WICK.

FISH CAKES

2 lbs. halibut
1 tablespoon salt
1 tablespoon potato flour
½ teaspoon ginger
½ teaspoon nutmeg
2 cups fresh milk

Grind the fish six times in the meat grinder. Blend in the salt, spices, and flour and grind twice more. Stir well with big spoon and add the milk a little at a time, stirring well between each addition. Make small cakes with a tablespoon and fry in deep fat. Serve with brown gravy.

MRS. GUDRUN THYNES.

FISKE KRETANG

4 tablespoons butter
4 tablespoons flour
3 cups cold-boiled codfish
2 cups milk
2 eggs
Salt and pepper to taste

Make a cream gravy. Fold the flaked fish and beaten eggs into the gravy. Put into a buttered baking dish and top with cracker crumbs. Bake ¾ hour in moderate oven. If desired 1 cup of macaroni may be added. Serve with melted butter.

MRS. O. WIKAN.

FISKEPUDDING—FISH PUDDING

8-10 cups scraped or ground fish
2 qts. milk, or more
1 cup butter
3 tablespoons salt

Work the fish well, add salt and work some more. Add the butter and keep on working for 15-20 minutes. Add the milk, a little at a time, and work well after each addition. Put mixture in a greased baking dish, and set pan in water to bake for about 1½ hours.

MRS. PETE KNUTSEN.

SWEDISH FISH PUDDING

2 cups steamed cooked rice
2 cups prepared salt cod fish or 1 can salmon
2 eggs
Butter size of an egg, melted
1 teaspoon sugar
½ teaspoon pepper
1½ cups rich milk or canned cream

Mix ingredients well and put into well buttered casserole. Bake in a moderate oven about one hour. Serve with drawn butter or white sauce to which has been added either hard-boiled chopped eggs or finely chopped chives or parsley.

ESTHER M. JOHNSON.

FISKESUPPE—FISH SOUP

2 qts. fish stock
2 tablespoons flour
2 cups milk
½ cup sour cream
1 tablespoon butter
Few carrots
Few stalks celery
1 tablespoon finely chopped chives or grated onion
Salt and pepper

Stock saved from boiled fish. Heat it to boiling point, add diced celery and carrots, cook until tender. Thicken with the flour mixed with part of cold milk. Add remainder of milk and cook until smooth. Remove from fire, add the cream, butter, and chives and serve at once with fish balls.

MRS. B. ESPESETH.

FISKESALAT—FISH SALAD

Any variety cold cooked fish
Lettuce
1 egg, beaten yolk
¼ teaspoon salt
4 tablespoons cream
½ teaspoon mustard
Pepper, parsley
Vinegar

Make a dressing of the egg yolk, spices, vinegar, and other ingredients. Put lettuce in salad bowl with fish. Pour dressing over and sprinkle with parsley.

MRS. O. WIKAN.

FRIKASSE—FRICASSEE

3 lbs. veal or lamb stew meat
2 stalks celery
5 or 6 carrots, medium size
Sprigs of parsley

Gravy:
2 tablespoons butter
3 tablespoons flour
Stock from the meat

Put the meat in a kettle, barely cover with boiling water, and add vegetables. Cook until tender. Make gravy of the butter and flour, adding stock from the meat, salt and pepper to taste and curry, if you like. Serve with boiled rice.

MRS. WICKSTROM.

FYLLE KAKOR
(Swedish Filled Cookies)

½ cup lard (not substitutes)
½ cup butter
½ cup granulated sugar
2 egg yolks
2 tablespoons canned cream
½ teaspoon baking powder
Flour to make soft dough (about 2 cups)

Cream lard and butter with sugar until creamy. Beat in egg yolks and add cream. Sift in flour with baking powder. Add more flour if necessary to roll out, not too thin. Cut with a round cookie cutter. Place a teaspoon of filling on one side and fold dough over in half-moon shape. Bake in quick oven until golden brown. Variation: Dough may be rolled about ¼-inch thick and placed in a large square pan. Spread with any thick jam. Roll out more dough and cut narrow strips and place on top lattice fashion. Bake and cut into strips or squares. Serve with a spoon of whipped cream on top.

Filling

6 apples, pared and cored, cut up
2 cups sugar

Put apples in pan without water on the back of the stove, with cover on to steam, but don't let burn. Remove cover when thoroughly soft and mushy, and add sugar. Cook slowly with cover off, until it is thick like a firm marmalade. Let cool. Best to make filling the day before.

ESTHER M. JOHNSON.

FYRSTE KAKE—ROYAL CAKE

1 cup butter
2 cups sugar
3 egg yolks
4 cups flour
1 cup almonds
3 egg whites
1 teaspoon almond extract

Cream butter and sugar, add the egg yolks beaten, and the flour. Divide in two parts: one part—roll out to fit your cake pan, grind the almonds and add to the stiffly beaten egg whites, spread over the dough in the pan (if the filling is too stiff, add a little cold water); second part—roll out and cut into strips and form lattice over the filling. Brush with egg whites and bake in a moderate oven one hour.

MRS. PETE KNUTSEN.

HERRING ANCHOVIES

2 qts. herring
2 teaspoons allspice
1 handful bay leaves
6 tablespoons salt
2 teaspoons pepper
1 teaspoon cloves
1 teaspoon hops
3 heaping teaspoons fine sugar

Make a brine of 3 quarts of salt to 6 quarts of water. Put the herring in for 2 or 3 hours. Then take from brine and let drain well (backbone must be taken out before putting in the brine). If glass jars are used cut the herring up so as to make the pieces shorter. The spices may be ground or crushed. Mix them with the sugar and salt, then alternately put a layer of herring, a layer of spices, bay leaves, and hops. Sprinkle top with salt. In warm weather it is ready for use in 3 or 4 weeks but in cooler weather from 6 to 8 weeks.

MRS. OLE HOLM (By Mrs. Chris Wick).

SPICED HERRING

5 salted herring
2 large onions, sliced thin
Equal parts of milk and water (enough to cover herring)

Clean herring and soak in equal parts of milk and water for 2 or 3 hours. Cut in pieces—any size desired. Slice the onions into thin slices. Alternate layers of onion and herring in a jar and cover with the following sauce:

1 cup vinegar
⅛ cup salad oil
⅓ cup water
6 tablespoons sugar
3 bay leaves
½ teaspoon whole pepper
Pinch nutmeg

Combine ingredients for sauce and bring to a rolling boil. Allow to cool before covering the herring. (If this recipe is made in the morning, it can be eaten in the evening).

MRS. KNUD STENSLID.

GORAA—NORWEGIAN COOKIES

2 eggs
1½ lbs. butter
½ pt. fresh cream
15 tablespoons sugar
Rind of a lemon
2 teaspoons cardamom seed
1 dram cognac

Soak butter over night to remove salt. Cream butter and sugar, add beaten eggs. Add cream, lemon rind, cardamon seed, and cognac. Add enough flour until you have a stiff dough. Let stand over night. Roll out very thin. Cut to fit Goraa form and bake. Heat Goraa form on electric plate.

MRS. A. TODAL.

HALIBUT A LA NORWAY

Sliced halibut, ¾" thick
1 tablespoon salt
½ teaspoon pepper
5 tablespoons flour
1 tablespoon minced onions
Butter

Mix flour, salt, and pepper. Heat skillet very hot, put in a generous lump of butter. Dredge the halibut in flour mixture, and brown nicely in hot butter, on both sides. Sprinkle a teaspoon of the flour mixture over fish and let brown, add the minced onions, and ¾ cup (or more) of boiling hot water. Simmer a few minutes. Be sure there is a little gravy, after the cooking, to put around the fish on the platter.

AGNES ESPESETH.

PICKLED HERRING

12 salt herring, skinned
½ cup brown sugar
½ cup water
1 teaspoon whole pepper
Few whole cloves
Few bay leaves
1½ cups vinegar
Lemon slices
Onion slices

Skin, bone, and put herring to soak over night. Drain. Boil sugar, water, cloves, peppers, and bay leaves for five minutes and cool. Add 1½ cups vinegar. Put a layer of herring, then a layer of sliced onion, a few slices of lemon, and so on until all herring is used. Put sliced onion and lemon slices on top. Pour the vinegar and spices over the mixture. Let stand a day or so before serving. Keep in a cool place. Keeps indefinitely. Makes 2 pts.

MRS. THOMAS LANDO.

HJORTETAK—COOKIES

6 eggs, slightly beaten
2 teaspoons baker's ammonia (dissolved in milk)
1 cup sugar
1 cup melted butter
1 teaspoon cardamom seed
Flour to roll

Make into a large roll and let stand over night. Use your hands to form cookies. Roll a small portion of dough into a small long roll and shape into small rings similar to doughnuts. Lap ends over each other and pinch together. Fry in deep fat.

MRS. WILLIE B. JOHNSON.

SILDBALD—HERRING BALLS

8 salted herring
8 medium large potatoes
1 medium large onion
¼ teaspoon pepper
3 cups flour

If herring is very salty, soak in water over night. Clean, removing bone and skin. Peel potatoes and onion. Put all this through food grinder. Add pepper and flour and stir the mixture by hand. Place a small piece of bacon or salt pork in the center of each ball. Make the balls the size of a small orange. Dip hands in cold water each time. Put the balls in a kettle of boiling water and cook 45 minutes. Serve with fried bacon or salt pork. If some are left they can be fried in bacon fat the next day.

MRS. CHRIS WICK.

SILDESALAT—HERRING SALAD

Dried herring
Cold cooked meat
Cold boiled potatoes
Onion (egg, carrots, beets, parsley, if desired)
Pepper
Sugar
Vinegar

Soak herring over night. Flake and lay on a cloth and dry. Dice with the potatoes, beets, onions, and the boiled or roasted meat. Mix together and add the cream, with the pepper, sugar, and vinegar. Garnish, if desired, with finely chopped hard-boiled eggs, carrots, beets, and parsley.

LIV HUSVIK.

JORDBERFROMGE—STRAWBERRY CREAM

2 cups strawberries
½ cup sugar
2 teaspoons gelatine
2 cups cream

Cover the berries with sugar and let stand a few minutes. Melt the gelatine and add to the whipped cream. Fold in the strawberries and let stand until firm.

MRS. PETE KNUTSEN.

KLUB SMOROGBORD—ELM CLUB LOAF

4 cans sardines
4 hard-boiled eggs, chopped fine
¾ cup shredded lettuce
½ cup butter, softened
⅛ teaspoon onion salt
1 small loaf bread
Mayonnaise

Cut all crusts from loaf of bread. Slice bread lengthwise in three equally thick slices. Mash sardines and mix with mayonnaise and other seasonings to taste. Spread slices with mixture and reassemble loaf. Cover entire loaf with a layer of mayonnaise and lay whole sardines close together across full length of top. Chill thoroughly. Slice vertically when ready to serve.

MRS. OLAF WIKAN.

JULESALAT
(Salad to Serve with Christmas Ham)

2 cups diced tart apples
2 cups diced celery
½ cup chopped cucumber pickles
1 cup diced pickled beets
1 tablespoon minced onion
Mayonnaise

Mix all ingredients together carefully, with enough mayonnaise to moisten well.

MRS. OLE HANSEN.

KOKOSKAKER—(COCOANUT COOKIES)

1 lb. butter
1½ lbs. powdered sugar
6 eggs
4 cups white flour
1 lb. potato flour
¼ heaping teaspoons baking powder
1 lb. shredded cocoanut

Cream butter and sugar until fluffy, add eggs one at a time, beating after each addition. Add other ingredients and drop by teaspoon.

MRS. PER SATHER.

KOPPEKAPER

1 cup butter
1 cup sugar
3 eggs
2 cups flour
1 cup potato flour
1 teaspoon baking powder
1 teaspoon vanilla

Cream butter and sugar, add eggs one at a time. Add remaining ingredients and drop in strips the length of the cookie sheet. Bake golden brown and cut in one-inch strips while still warm.

MRS. PER SATHER.

KJAT I MORKE—(VEAL IN GRAVY)

2 lbs. veal
3 tablespoons flour, rounded
3 tablespoons butter
1 large onion
Salt and pepper

Brown the flour until it is the color of brown paper; add butter and slowly combine with 6 cups of cold water (be sure to avoid lumps). Pour into a kettle and add the cut-up meat, salt, and pepper. Simmer for 1½ hours, then add the minced onion and cook for ½ hour longer. Venison (deer) may be substituted for the veal.

AGNES ESPESETH.

KJAT PUDDING—(HAMBURGER LOAF)

1½ lbs. hamburger
1 cup cracker crumbs
1 cup boiling water
1 egg, beaten
Seasonings: salt, pepper, allspice, onion

Combine the ingredients and mix well. Bake 45 minutes to 1 hour.

MRS. O. HANSEN.

KRUMKAKER

4 eggs
1 cup sugar
1 cup melted butter
2½ to 3 cups flour (hard or soft wheat flour)

Beat whole eggs slightly. Add sugar (beating it into the eggs) and melted butter. Beat sifted flour into the mixture until you have a rather stiff dough. Bake a teaspoonful in a Krumkaker iron. Roll while warm.

MRS. WILLIE B. JOHNSON.

LEFSE

4 cups sour milk
1 cup sugar
1 cup white Karo
2 teaspoons baking soda
4 tablespoons melted butter
Pinch of salt
Enough flour to roll out

1. Use enough flour to make a soft dough, approximately the same body as for bread dough, and firm enough to be rolled rather thin.
2. Pinch off a small pieee of dough, about the size of an egg, and roll on floured bread board or canvas in manner similar to pie crust, but not too thin.
3. Bake flat on cookie sheet in a 350 degree F. oven, about one minute, not browned.
4. Remove from oven, keep surface flat by placing bread board or something flat as a weight on top of baked Lefse. Stack each on top of last one, until all are baked.
5. When cool, store in a cool dry place until ready to serve.
6. Preparation for serving: Take as many Lefse as needed, barely immerse one at a time, in a pan of lukewarm water. Place each Lefse immediately between layers of clean cloth. Let set until moisture is evenly diffused. Spread with creamed butter, sprinkle with cinnamon and sugar. Fold in half and cut in wedges to serve.

MRS. OSCAR OTNESS.

HARDANGER LEFSE

1 cup canned milk
1 lemon, juice of
½ cup sugar
1 teaspoon soda
Flour to make soft dough

Add lemon juice to milk, and soda and sugar to enough flour to make a soft dough.

MRS. O. NYGAARD.

SOUR MILK LEFSE

1 cup Karo syrup (white)
1 cup sugar
2 eggs
¼ lb. melted butter
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon soda
1 qt. sour milk
Flour to mix and roll

MARIE HAMMER.

NORWEGIAN BISCUIT

¼ lb. butter
⅔ cup sugar
2 eggs
1 cake yeast
2½ cups milk
2½ lbs. flour
½ teaspoon salt
1 teaspoon cardamom

Soften the butter and gradually add the sugar, creaming well. Add the eggs one at a time and stir well. Dissolve the yeast in the lukewarm milk and add to creamed mixture. Sift flour, salt and cardamom and add, kneading well. Let rise two hours, then make biscuits and let them rise until double in size. Bake 20 min. at 400 degrees.

MRS. GUDRUN THYNES.

NORWEGIAN DATE BARS

1½ cups dates, cut fine
1 cup water
1 cup white sugar
Cook 15 min. (until thick)
Sift together:
1¼ cups flour
½ teaspoon salt
¼ teaspoon soda
1 cup rolled oats
½ cup shortening
½ cup sour milk (sweet milk: 1 teaspoon baking powder)

Cut the shortening into the sifted ingredients and add the milk. Divide the dough and roll out lightly on floured board. Place onto greased tin 12"x16". Spread one portion of dough with date mixture and cover with remainder of dough, pressing it into place. Bake in hot oven 400 degrees F. 20 minutes. Cut into bars, serve plain or with whipped cream.

MRS. A. I. MOLLER (Bellingham, Wash.)

PEPPERKAKOR
(Swedish Ginger Snaps)

2 cups dark Karo syrup
1 cup sugar
1 cup butter
2 eggs
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon cardamom seed
2 teaspoons soda
2 tablespoons cream
8 cups flour (sifted)

Combine the Karo and sugar and let come to a boil. Remove from the fire, add butter while hot, add cream. Sift flour and spices together and add to first mixture. Mix the night before and bake in the morning. Roll very thin and cut with a cookie cutter. MRS. JUSTIN LIND.

NORWEGIAN FRUIT CAKE

¾ cup butter
3 eggs
½ cup sweet milk
1 pkg. raisins
½ cup chopped citron
Grated rind of one orange
1½ cups sugar
2½ cups flour
2 teaspoons baking powder
½ teaspoon nutmeg
Pinch of salt

Cream butter and sugar, add eggs well beaten, then add milk and other ingredients.

MRS. L. MILLER.

PERSESYLTE—HEAD CHEESE

1 pig head
Veal
Seasonings: salt, pepper, cloves, allspice, ginger
Rock salt for brine

Divide pig head into two parts and soak over night. Boil in slightly salted water until it loosens from the bone, about 1½ hours to a ten-pound head. Take a piece of cloth and lay rind of pork onto it. Cut the meat into slices. Use half veal (boiled) and arrange on the rind alternating the pork and veal. Season with spices and seasonings between each layer. Shape into oblong and roll cloth around it. Tie well with string and boil in the water the head was cooked in for ½ hour. Press and store in brine made of one part rock salt to six parts of water.

MRS. ANTON OLSEN.

RUBIN SALAT—(RUBY SALAD)

1 pkg. cherry Jello
1½ cups hot water
½ cup beet juice
2 cups shoestring beets
1 tablespoon horseradish
¼ teaspoon salt
2 tablespoons vinegar

Dissolve the Jello in water; add juice and other ingredients. Cool and allow to jell in molds or shallow pan. Serve with mayonnaise on lettuce.

MRS. INGEBORG BAGGEN.

POTETES TOPPER
(Potato Flour Cookies)

2 cups flour
1½ cups potato flour
1 cup sugar
1 cup butter
1 or 2 eggs
1 teaspoon baking powder, rounded

Beat the eggs and work in the other ingredients to a smooth dough. Form into small balls and bake in a moderate oven.

MRS. O. WIKAN.

"RUL"

Meat
2 teaspoons salt
¼ teaspoon (scant) pepper
¼ teaspoon ginger
½ teaspoon thyme
½ teaspoon allspice
Pinch of saltpetre

Remove any bone from meat. Trim meat off from the skin. Cut the skin into rectangular shape about 7"x12". Sew smaller pieces together to form this shape. Cut the meat into strips and lay lengthwise on the skins. Season with the above spices and also use the above amounts for each "Rul" made. Fold over so the edges meet and sew up ends and sides. Wind tightly with strong cord. Place in salt brine until ready for use. Soak out before boiling. Place in boiling water. Pierce meat often with a fork the first 15 minutes, so the "Rul" does not burst. Continue boiling slowly until tender. Deer meat takes about 2 hours. After removing from the kettle, cool under heavy weight. JENSINE KLABO.

RULLEPOLSE—(MEAT ROLL)

Mutton or deer flanks
Pieces of meat and fat (to fill flanks)
Seasonings: salt, pepper, chopped onion, ginger, to suit taste

Remove the bones from either mutton or deer flanks. Cut pieces of meat and fat in strips to fill the flanks. Season with seasonings as desired and roll it. Sew it up, then wrap tightly with twine. Keep in brine until ready to use.

Preserving Brine:
Rock salt
1 tablespoon saltpetre

Add enough rock salt to the amount of water needed (to cover meat) to float a peeled raw potato. Bring brine to boil and boil until salt is dissolved. Add 1 tablespoon saltpetre to 2 gallons of brine (this preserves the color of the meat). Cool brine and add meat rolls. When ready to use remove from the brine (if too salty soak over night in cold water). Boil for two hours and put under pressure to cool. Serve thinly sliced for sandwiches. MRS. BERGER WASVICK.

ROAST STUFFED PIG

Small pig, about 12 lbs.
1½ tablespoons salt
¼ teaspoon pepper
1 tablespoon sugar
1 teaspoon ground ginger
Tart apples, pared, cored, and quartered
1 lb. prunes, soaked, pitted

Clean the pig thoroughly, wash inside and outside and wipe with a cloth dipped in vinegar. Combine seasoning mixture (salt, pepper, sugar, and ginger), and rub over both inside and outside. Fill the pig with apples and prunes. Place in an open roasting pan in a moderate oven, and when browned lower the heat slightly and roast until meat is tender.

MRS. BERT ESPESETH.

SAND KAKER—COOKIES

1 cup butter
½ cup sugar
2½ cups flour
1 egg
1 teaspoon almond extract

Work flour and butter together. Beat egg and sugar together, and add almond extract. Work egg mixture into the flour mixture. Press dough thinly inside small fluted tins, bake in moderate oven.

MRS. O. NYGAARD.

SPRITZ COOKIES

1 cup butter
⅔ cup sugar
3 egg yolks
2½ cups flour
1 teaspoon almond extract

Cream butter, add sugar and mix thoroughly. Add beaten egg yolks, flavoring, and sifted flour. Fill cookie press, force through, and shape as desired onto a cookie sheet. Bake 8 to 10 minutes in hot oven, 400 degrees F.

MRS. L. T. SWANSON.

SPRITZ TARTS

Use recipe for Spritz Cookies, roll part of dough and cut as for cookies. Fill cookie press, force dough through onto canvas. Cut and shape in ring. Place on top of cookie, and in the center of this ring place a teaspoon of cranberry jam. Bake in hot oven.

MRS. J. LIND.

SPRUTBAKKELSE—(COOKIES)

½ lb. butter
1 cup sugar
1 whole egg
1 egg yolk
3 cups flour
Almond flavoring

Cream butter and sugar until light. Beat eggs with a spoon and add to mixture. Add flavoring and sifted flour. Mix thoroughly and put through a cookie press onto greased tins and bake until they have a light golden color.

MRS. B. WASVICK.

SWEDISH COOKIES

4 cups sifted cake flour
2 cups butter
1 cup sugar
1 egg, well beaten
1 teaspoon vanilla

Sift flour once, measure. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, a small amount at a time, mixing thoroughly after each addition. Add vanilla and blend. Shape into two rolls 1½ inches in diameter. Chill over night or until firm enough to slice. Cut in thin slices and bake on ungreased baking sheet in hot oven (400 degrees) four or five minutes.

LAURA JOHNSON.

SWEDISH BUTTER COOKIES

½ lb. butter
2 tablespoons sugar
3 cups flour
1 teaspoon almond flavoring

Mix all together. Roll about size of pencil, cut 3 in. long. Bake in moderate oven. MRS. JUSTIN LIND.

SWEDISH KRINGLOR

1 cup butter
1 cup sugar
2 eggs
½ cup milk
2 teaspoons baking powder
Flour enough to make stiff dough
Flavor as desired

Cream butter and sugar; add well beaten eggs and milk. Flavor as desired and mix in enough flour, to which the baking powder has been added, to make a dough stiffer than for cake but not as stiff as a regular cookie dough. Shape into Kringlor: Take a small portion of dough and roll between the hands or on the board to form a long finger-like roll; shape like a pretzel. Bake in hot oven. MRS. KNUD STENSLID.

STRAVANGER SNACK

Norwegian sardines
2 tablespoons flour
1 cup brown stock
Season to taste with anchovy paste or sauce
Cucumber slices

Grill sardines lightly, and dress with sauce made from olive oil in can of sardines, flour, stock, and seasonings. Serve with brown bread sandwiches which are filled with slices of cucumber marinated in French dressing. MRS. CHRIS WICK.

TEKAKER—(TEA CAKES)

1 cup butter
1 cup sugar
1 egg
1 lemon rind, grated
2 cups flour
1 teaspoon baking powder
1 teaspoon vanilla

Mix in usual manner and set onto a baking sheet in small rolls or drop with a spoon. MARIE HAMMER.

TERTE—TART

1. Step: Make a rich pie crust. Roll out the same thickness as ordinary pie crust into three sheets 9"x13" each. Bake one at a time, until golden brown.

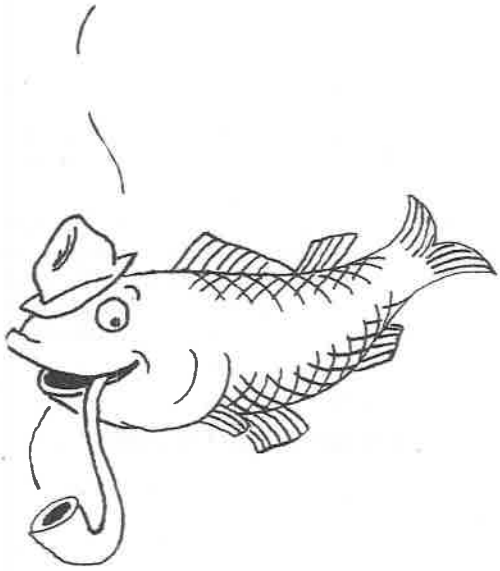
2. Step: Filling:

⅔ cup flour
1 cup sugar
3 eggs
2 cups milk
¼ teaspoon salt

Blend flour with sugar. Beat eggs and mix together with sugar and flour and mix well. Heat milk to boiling point in double boiler. Add salt, flour, sugar, and egg mixture, cook until thick, stirring continually. Cool; when nearly cold add vanilla.

3. Step: Place filling between baked crusts and top with confectioners' sugar icing. Cover with halved walnuts.

MRS. ANNA LUND.





Pastry

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ANGEL PIE I.

4 egg whites
¼ teaspoon cream of tartar
1 cup sugar
½ pt. cream

Beat whites until foamy, add cream of tartar, and beat until eggs stand in peak. Add sugar gradually. Butter a pie plate and spread the meringue in. Bake at 275 degrees for 20 minutes, then change to 300 for 40 minutes. Cool, whip cream, add sugar and spread over meringue. Serve with Lemon sauce or Chocolate sauce poured over it

Lemon Sauce:
1 cup sugar
1⅓ cups water
1 heaping teaspoon flour
3 egg yolks
Juice and rind of
⅔ lemon

ELSIE CLAUSEN.

ANGEL PIE II.

1 baked pie shell
⅞ cup sugar
1 heaping tablespoon corn starch
1 cup boiling water
¼ teaspoon almond flavoring
¼ teaspoon salt
3 egg whites beaten stiff
Cocoanut
1 cup cream, whipped

Combine sugar and corn starch, pour the boiling water over and cook in double boiler for 10 minutes. Add salt, flavoring, and blend in egg whites. Pour mixture into baked pie shell, sprinkle with a layer of cocoanut, and top with whipped cream. ELSIE CLAUSEN.

ANGEL PIE III.

Crust:
4 egg whites
1 cup sugar
½ teaspoon cream of tartar

Beat egg whites until foamy, then beat in the cream of tartar and gradually the sugar. When stiff enough to hold its shape, spread in a slightly buttered 9" pie plate. Bake about 40 minutes in a slow oven (300 degrees). Cool while making the filling.

Filling:
4 egg yolks
½ cup sugar
3 tablespoons lemon juice
2 teaspoons lemon rind, grated
1 cup cream, whipped

Beat egg yolks until thick and lemon colored. Beat in sugar, lemon juice and rind. Cook in double boiler until thick. Cool, and fold in cream that has been whipped stiff. Pour into cooled shell and chill 24 hours before serving. MRS. AMY B. SWANSON.

BANANA CREAM PIE

2 cups sweet milk
½ cup sugar
3 tablespoons corn starch
2 well beaten eggs
1 teaspoon vanilla
Butter size of a walnut
2 bananas
Baked pie crust
Whipped cream

Scald milk and sugar. Mix corn starch with a little cold milk and add to mixture. Cook until thick, stirring constantly. Remove from fire, add vanilla and butter. Beat well and pour over the sliced bananas in the baked shell. Top with whipped cream. MRS. ANNA HOLT, Sitka.

BANANA CREAM PIE

¾ cup sugar
2 tablespoons flour
2 tablespoons corn starch
¼ teaspoon salt
2 egg yolks
2 cups milk
1 teaspoon vanilla
Bananas

Combine sugar, flour, corn starch, and salt, blending well. Add beaten egg yolks, scalded milk, and cook until thick. Add vanilla. Cover bottom of baked shell with sliced bananas. Pour in the cream filling, and cover top with meringue made of egg whites (powdered sugar and vanilla). Bake meringue in 325-degree oven until brown.

MRS. ELLEN HALVORSEN.

BOILING WATER PIE CRUST

1 cup shortening
½ cup boiling water
3 cups flour
½ teaspoon salt
½ teaspoon baking powder

Pour boiling water over shortening. Beat with a fork until thick and creamy. Add sifted dry ingredients. Stir and mold thoroughly. Use plenty of flour on molding board. (Makes one 2-crust pie and one shell.)

MRS. CHARLES O. PARKS.

CHIFFON PIE

1 tablespoon gelatine
¼ cup cold water
4 egg yolks
½ cup sugar
½ teaspoon salt
½ cup hot water
4 egg whites beaten stiff and dry
½ cup sugar
¾ teaspoon ground nutmeg
2 tablespoons rum flavoring or 2 tablespoons orange or lemon juice

Soak gelatine in cold water. Make custard of ½ cup sugar, salt, egg yolks, flavoring, and hot water. Add softened gelatine and allow to cool. When mixture starts to congeal fold in egg whites beaten with ½ cup sugar. Pour into baked pie shell and chill. Spread with thin layer of whipped cream and sprinkle with nutmeg. MRS. KNUD STENSLID.

CHOCOLATE SUNDAE PIE

1 cup evaporated milk
½ cup water
¼ teaspoon nutmeg
3 egg yolks
1 cup granulated sugar
⅛ teaspoon salt
1 tablespoon gelatine
3 tablespoons cold water
½ teaspoon vanilla
3 egg whites, beaten stiff
1 cup cream, whipped and sweetened
¼ cup grated bitter chocolate

Heat milk and water in double boiler with nutmeg. Beat egg yolks with sugar and salt until light. Pour hot milk over egg mixture. Return to double boiler and cook until the consistency of thick cream. Remove, add gelatine (soaked in cold water), vanilla, and cool. When ready to set, beat with egg beater, and fold in stiffly beaten egg whites (½ cup sugar may be added to egg whites). Pour into baked shell, chill thoroughly. Cover with whipped cream and top with grated chocolate.

MRS. RAY WARFIELD.

CREAM PIE WITH VARIATIONS

2½ cups milk
¾ cup sugar
⅔ cup flour
¼ teaspoon salt
2 egg yolks
½ teaspoon vanilla

Mix and cook until thick and smooth. Pour into baked shell. Cover with meringue made of egg whites with 2 tablespoons sugar. For chocolate pie: add 1 heaping tablespoon cocoa. For cocoanut pie: add 1 cup cocoanut or sprinkle cocoanut on meringue. For caramel pie: substitute 1 cup brown sugar. For fruit pie: add sliced bananas, or oranges, or strawberries, or apricots, etc., to filling.

MRS. ANNA ELKINS.

CREAMY CHOCOLATE CHIFFON PIE

¼ cup cold water
1 tablespoon Knox gelatine
½ cup boiling water
6 tablespoons cocoa (level)
4 eggs, separated
1 cup sugar
¼ teaspoon salt
1 teaspoon vanilla
1 or 2 bananas, sliced (optional)

Soften gelatine in cold water. Mix boiling water and cocoa until smooth. Add soaked gelatine to hot chocolate mixture and stir until dissolved. Add egg yolks (slightly beaten), ½ cup sugar, salt, and vanilla. Cool and when mixture begins to thicken, fold in the stiffly beaten egg whites and the other ½ cup sugar. Fill baked pie shell and chill. (Bananas may be sliced into the pastry shell before the chocolate mixture is added). Just before serving garnish with a small quantity of whipped cream.

MRS. O. HOLM.

A DEPENDABLE CUSTARD

The proportions of:

1 egg
1 cup milk
1 tablespoon sugar
Cinnamon

Use for custard pie, rice or bread pudding, cup custard, etc. (For 10" pie use: 3 eggs, 3 cups milk, 3 tablespoons sugar, etc.) To test custard: insert a knife blade; if it comes out clean the custard is done, over-cooking makes custard watery. MRS. J. C. ALLEN, Green Rocks, Alaska.

LEMON CHIFFON PIE

1 envelope Knox gelatine
¼ cup cold water
4 eggs
1 cup sugar
½ cup lemon juice
1 teaspoon grated lemon rind
⅛ teaspoon salt
1 (9") baked pie shell or graham cracker crust

Beat egg yolks, add ½ cup sugar, lemon juice, and salt. Cook over boiling water until mixture has a custard consistency. Soften gelatine in cold water, add to hot custard, and stir until dissolved. Add the grated lemon rind and cool. When the mixture begins to thicken, fold in the stiffly beaten egg whites to which the other ½ cup of sugar has been added. Fill the baked pie shell or cracker crust and chill. Just before serving spread a thin layer of whipped cream over pie.

MRS. S. V. DENNISON.

LEMON PIE

3 eggs (Save two whites for meringue)
1 cup sugar
1 tablespoon flour, heaping
1 tablespoon butter
1 lemon, juice and rind
1 cup boilng water

Cook in double boiler: 3 egg yolks and 1 white beaten together with other ingredients, until thick. Fill an 8" baked pie shell, and top with meringue made from the two remaining egg whites.

MRS. M. KVERNVIK.

LEMON PIE FILLING

1 cup sugar
1 cup boiling water
Juice of 1 lemon
¼ cup cornstarch
2 egg yolks
2 egg whites
3 tablespoons sugar

Boil sugar, water, and lemon juice. When boiling, add corn starch mixed with a little cold water. Boil until clear, add egg yolks (beaten) and boil until thick. Remove from the fire and cool. Pour in baked pie shell. Beat egg whites with 3 tablespoons sugar and put on top of pie and brown. MRS. A. HEIMDAHL.

IRISH LEMON PIE

4 egg yolks
3 tablespoons cold water
½ cup sugar
Juice and rind (grated) of 1½ lemons

Cook in double boiler until thick. Pour over: 4 egg whites beaten stiffly combined with ½ cup sugar. When thoroughly mixed pour into a baked pie shell and bake until set in a slow oven. MRS. E. LOCKEN.

UNCOOKED LEMON PIE

1 can Eagle Brand milk
3 egg yolks
½ cup lemon juice
Grated rind of one lemon

Put milk in bowl, add lemon rind and egg yolks (beaten light), add lemon juice, a little at a time and beat well. Fold in part of beaten egg whites. Pour into baked pie shell and cover with remainder of egg whites for meringue. Brown in slow oven. EDNA ISOM, Cordova, Alaska.

MINCE MEAT

4 lbs. lean boiled meat, chopped
2 lbs. suet, chopped fine
8 lbs. tart juicy apples, chopped
4 lbs. seeded raisins
2 lbs. currants
1 lb. citron, chopped fine
1 lb. brown sugar
1 qt. good sorghum
2 qts. sweet cider
1 pt. boiled cider (Boil 1 qt. down to 1 pt. thick cider)
1 tablespoon salt
1 tablespoon mace
1 tablespoon allspice
4 tablespoons cinnamon
2 whole nutmegs grated
1 tablespoon cloves
1 pt. brandy

Combine all ingredients, except brandy, and heat well. Add brandy just before putting mixture into jars. Makes 12 qts.

MRS. ROBERT W. SKELTON, Great Falls, Mont.

PEACH CHIFFON PIE

¾ cup sugar
1½ cups chopped fresh peaches
1 tablespoon Knox gelatine
¼ cup cold water
½ cup boiling water
1 tablespoon lemon juice
⅛ teaspoon salt
½ cup cream, whipped

Add sugar to peaches and let stand 30 min. Soften gelatine in cold water, add boiling water and cool. Combine peaches, lemon juice, and salt with the gelatine. Chill partially, fold in whipped cream. Turn into crust and chill thoroughly.

Cornflake Crust:
1 cup crushed cornflakes
¼ cup sugar
½ cup melted butter

Combine and press firmly into 9" pie pan.

MRS. T. S. ELSEMORE.

AUNTIE GOETTLEMEN'S MINCE MEAT

4 lbs. lean meat, cooked and chopped
3 lbs. chopped suet
8 lbs. chopped apples
2 lbs. currants
1 lb. citron
6 lbs. brown sugar
1 lemon, chopped (no seed)
Juice of 2 oranges and part of rind
½ ounce mace
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon allspice
2 tablespoons salt

Wet with cider and cook together.

MRS. ELVINA STEDMAN.

PEPPERMINT CHIFFON PIE

1 pkg. gelatine
¼ cup cold water
3 egg whites, beaten stiff and dry
1 cup cream, whipped
½ teaspoon vanilla
½ cup sugar
1 cup crushed peppermint stick candy, loosely packed
½ teaspoon mint flavoring

Soften gelatine in cold water and dissolve over hot water. Beat egg whites until stiff and fold in the sugar gradually. Combine the gelatine with the egg whites. Fold in the whipped cream, flavoring, and crushed candy. Pour onto crumb crust and chill.

Chocolate Wafer Crust:
1½ cups chocolate wafer crumbs
3 tablespoons powdered sugar
½ cup butter (scant)

Crush wafers and mix with butter and sugar which has been creamed together. Pat mixture in pie pan and chill.

MRS. HENRY DAHL.

PINEAPPLE PIE

1½ cups sugar
6 tablespoons corn starch
⅛ teaspoon salt
3 cups boiling water
1 small can shredded pineapple
4 egg yolks
2 tablespoons lemon juice
2 tablespoons butter

Mix dry ingredients, pour on boiling water and cook half an hour. Add beaten egg yolks, lemon juice, butter, and pineapple. Cook all about 15 minutes. Pour into baked pie shell.

MRS. C. O. PARKS.

PUMPKIN PIE

1 cup cream
2 cups pumpkin
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon allspice
¼ teaspoon nutmeg
2 oz. butter
4 eggs
1 cup brown sugar

Melt butter and mix with pumpkin and spices. Beat eggs separately and pour into pumpkin mixture. Makes two medium sized pies.

MRS. JOHN KOLSTRAND.

PUMPKIN PIE

2 cups pumpkin
2 cups rich milk or cream
1 cup granulated sugar
2 eggs
½ teaspoon salt
2 teaspoons cinnamon
½ teaspoon allspice

Mix pumpkin with milk, sugar, beaten eggs, salt, and spice. Beat for 2 minutes. Pour into pie tin lined with pastry. Bake in hot oven for 15 minutes, then reduce heat and bake 45 minutes.

MRS. JOHN STEEAR.

SQUASH OR PUMPKIN PIE

1 cup milk
1 cup sugar
1 cup squash
3 eggs, beaten separately
1 tablespoon melted butter
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ginger

Mix spices with sugar, add squash, milk, beaten egg yolks, butter, and beaten egg whites. Pour into pan lined with rich pastry. Bake 50 to 60 minutes.

MRS. HUGH JONES.

PUMPKIN CHIFFON PIE

1. Cook over boiling water until of custard consistency:

3 egg yolks, beaten slightly
½ cup sugar
1¼ cups pumpkin, canned
½ cup milk
½ teaspoon salt
½ teaspoon ginger
½ teaspoon nutmeg
½ teaspoon cinnamon

2. Pour cold water in bowl and sprinkle gelatine on top of water, using:

1 envelope Knox Gelatine
¼ cup cold water

3. Add (2) to hot pumpkin mixture and stir until dissolved. Cool and when mixture begins to congeal, fold in:

3 egg whites, beaten stiff and dry
½ cup sugar

4. Pour into previously prepared pie shell either pastry or graham cracker crust. Chill. Pie may be garnished with whipped cream just before serving.

Graham Cracker Crust:
14 Graham crackers
6 tablespoons melted butter

Crush crackers very fine; add melted butter. Press firmly into pie tin. Bake 5 minutes at 400 degrees F. Chill thoroughly. Pour in pumpkin filling.

SIBYL LOCKEN.

GINGERSNAP PIE CRUST

1½ cups gingersnap crust
¼ cup powdered sugar
½ cup butter, scant

Crush gingersnaps and mix with butter and sugar. Press into pie pan. Allow to chill in refrigerator several hours, then fill with pumpkin chiffon filling and chill.

MRS. O. HANSEN.

PUMPKIN REFRIGERATOR PIE

1½ cups cooked pumpkin
¾ cup milk
2 eggs
1 cup sugar (white or brown)
¼ teaspoon each: allspice, cloves, and mace
½ teaspoon each: ginger, cinnamon, and salt
1 tablespoon Knox gelatine
4 tablespoons cold water
½ teaspoon vanilla

Soak gelatine in cold water. Scald milk in top of double boiler. Combine ½ of the sugar with the spices, slightly beaten egg yolks, and pumpkin. Add this mixture to milk stirring well. Cook until thickened. Blend gelatine into hot mixture. Beat egg whites stiff, gradually adding the extra ½ cup sugar and vanilla. Fold into pumpkin mixture.

MRS. RAY WARFIELD.

RAISIN DATE PIE

2 cups water
¾ cup sugar (white or brown)
1 tablespoon butter
⅛ teaspoon salt
1 cup ground raisins
1 cup ground dates
(Boil preceding together for 5 minutes.)
1½ tablespoons corn starch (dissolved in cold water)
1 teaspoon vanilla
¼ cup walnuts, optional
4 marshmallows, optional

Thicken the boiled mixture with the corn starch, and stir until well cooked. Add vanilla. If desired, add the nuts and marshmallows, and beat until marshmallows are dissolved. Pour into baked pie shell.

MRS. H. E. GARDNER.

SEA FOAM PIE

3 eggs, separated
1 cup sugar
(½ cup with whites)
(½ cup with yolks)
Juice of 1 lemon
3 tablespoons cold water

Beat yolks with sugar. Have lemon juice and water hot, add yolks and cook over hot water until thick. Stir in whites beaten stiff with the remaining half of cup of sugar. Serve in baked pie shell and cover with whipped cream.

MRS. C. O. PARKS.

SHERRY ALMOND PIE

4 teaspoons gelatine
5 tablespoons cold water
3 cups hot milk
½ teaspoon salt
8 tablespoons sugar
½ teaspoon almond extract
3 egg yolks
3 tablespoons sherry flavoring
3 egg whites
2 8" baked pie shells
6 tablespoons salted almonds, chopped, or bananas, and grapes

Soak gelatine in water. Combine milk, salt, 4 tablespoons sugar, beaten egg yolks, and cook over hot water, stirring until thickened. Remove from heat, add gelatine and flavoring. Cool. Fold in whites of eggs to which the remaining sugar has been added. Chill. Swirl whipped cream on top of pie, and sprinkle with almonds or decorate with fruit.

EVELYN WASVICK.

SPANISH CREAM PIE

1¼ cups milk
3 eggs
⅔ cup sugar
2 teaspoons gelatine
⅛ teaspoon salt
1 teaspoon vanilla
1 pint heavy cream
1 9" baked pie shell

Scald 1 cup milk. Cover gelatine with remaining ¼ cup cold milk and soak 10 minutes. Separate eggs: beat yolks until thick, gradually adding sugar continuing beating until light and thick. Add scalded milk slowly to yolk mixture, beating constantly. Add gelatine to hot mixture, stirring until dissolved. Add salt and flavoring and set aside to chill. When custard begins to congeal, whip until fluffy. Add egg whites beaten stiff, and fold in ½ of the whipped cream, reserving balance for top. Pour mixture into baked shell, top with whipped cream and chill 4 to 6 hours.

MRS. O. HOLM.

STRAWBERRY SUNDAE PIE

1½ cups crushed strawberries
½ cup sugar
⅓ cup water
2 tablespoons lemon juice
2 tablespoons gelatine (½ cup cold water)
2 eggs
½ cup sugar
⅛ teaspoon salt
1 cup milk
1 cup sweetened whipped cream

Soak gelatine in ½ cup cold water. Mix berries, sugar (½), lemon juice, and let stand. Beat eggs and sugar, add salt, milk and water and cook in double boiler until thick and creamy. Remove from stove and add gelatine. Cool. When ready to set beat frothy. Fold in strawberry mixture. Pour into baked pie shell. Cover with whipped cream and decorate with strawberries.

MRS. WILLIAM A. ANDERSON.

TROPICAL PIE

1 envelope gelatine
¼ cup cold water
½ cup sugar
1 cup very strong, hot coffee
1 tablespoon cocoa
¼ teaspoon salt
1 cup dates, sliced
¼ cup walnuts, chopped
½ teaspoon vanilla
1 teaspoon lemon juice
2 egg whites, beaten stiff and dry

Soak gelatine in cold water. Combine sugar, cocoa, salt, lemon juice, gelatine, and hot coffee; stirring until dissolved. Cool mixture, add dates, nuts, and vanilla. Fold in stiffly beaten egg whites. Pour into baked pie shell. Serve with whipped cream. MRS. CHRIS CHRISTENSEN.





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ASHEVILLE SALAD

1 can tomato soup
2 tablespoons Knox gelatine
½ cup cold water
½ teaspoon salt
½ teaspoon onion juice
½ lb. pimiento cheese
1 cup mayonnaise
1½ cups chopped celery
½ cup stuffed olives

Heat the soup, add the gelatine which has been soaked in cold water. Add onion juice, salt, and cheese which has been sieved. Stir until smooth; cool, add mayonnaise, celery, and olives. Pour into a large or into individual molds (10-12) and chill until set. Serve with crab salad or drained canned Royal Anne cherries and pineapple in center.

MRS. INGAR NORE.

BRIDE SALAD

3 egg yolks, beaten
1 teaspoon mustard
Juice of 1 lemon
Add 1 cup milk and cook in double boiler until thick. Cool.

Cut up:
1 can pineapple
1 can pears
1 can whole cherries
½ lb. marshmallows
½ lb. blanched almonds

Add dressing and 1 pint whipped cream. Let stand six hours before using.

MRS. J. L. MAC KECKNIE.

FROZEN CHEESE FRUIT SALAD

2 packages (6 oz.) cream cheese
⅓ cup salad dressing
½ cup heavy cream
1 No. 2½ can fruit cocktail
½ cup chopped walnuts
Few grains of salt

Mash cheese and add salad dressing. Whip the cream and fold into cheese mixture. Drain fruit. Fold in fruit, nuts, and salt. Pack in freezing tray and freeze firm. Serves 8.

EVELYN WASVICK.

FROZEN CRAB-MEAT AND TOMATO SALAD

2 cups canned tomatoes
2 whole cloves
1 small onion, minced
½ teaspoon salt
2 tablespoons sugar
1 tablespoon granulated gelatine
2 tablespoons cold water
1 green pepper
1 tablespoon lemon juice
1 cup cream
1 small can crab meat
A few celery seeds

Combine tomatoes, cloves, onion, celery seed, salt, sugar, and pepper and simmer 15 minutes. Strain, add lemon juice and gelatine (softened in cold water). Mix until thoroughly dissolved. Cool until mixture begins to set. Beat with egg beater until frothy. Fold in cream beaten stiff, green pepper (seeded and chopped), and crab meat. Turn into one of trays in Frigidaire and chill until set. Serve in 1½" squares on lettuce.

ESTHER M. JOHNSON.

CRAB SALAD

4 medium sized potatoes (boiled)
½ pound crab
1 large onion, chopped
1 cup chopped celery
2 hard boiled eggs
½ teaspoon paprika
Salt and pepper

Mix well with mayonnaise. Let stand two hours before serving.

MRS. E. A. BAKER.

MOCK CRAB SALAD

2 cups peeled raw parsnips
1 cup diced celery
8 or 9 ripe or green olives, chopped
1 onion, minced fine
1 pimiento, chopped
Thousand Island dressing or mayonnaise
Lettuce

Shred or grind coarsely the parsnips, add the celery, onion, pimiento, and olives. Season with salt and pepper, mix with dressing, chill, and serve on lettuce.

BESSIE WARFIELD.

MOLDED CRAB-MEAT SALAD

1 package lemon Jello
1½ cups boiling water
3 tablespoons vinegar
½ teaspoon salt
1 can crab meat, other cooked fish or tuna
¾ cup chopped celery
2 tablespoons chopped pimiento
1 teaspoon onion juice
½ cup mayonnaise

Dissolve Jello in boiling water, add vinegar and salt. Chill. When slightly thickened fold in the remaining ingredients. Turn into individual molds. Chill until firm. Unmold onto crisp lettuce. Serves 8.

MRS. BERGER WASVICK.

MOLDED CRAB SALAD

1 cup crab, shredded
1 cup whipped cream
1 cup mayonnaise
1 large cup cottage cheese
1 cup chili sauce
1 package lemon Jello (dissolved in 2 cups boiling water)
Stuffed olives, optional

Spread crab on bottom of pan. Combine other ingredients and pour over crab meat. About 16 servings.

MRS. R. I. MILLER.

CRANBERRY SALAD MOLD

2 packages lemon Jello
1 package cherry Jello
3 cups hot liquid (water and pineapple juice)
½ cup sugar
1 cup crushed pineapple
1 cup ground celery
½ cup raw cranberries, ground
½ cup nuts, cut fine

MRS. DAVE WESTERBURG.

RAW CRANBERRY SALAD

2 cups raw cranberries
1 package orange Jello
1 cup chopped celery
1 cup sugar, about
½ cup chopped nuts

Put cranberries through the food chopper. Mix Jello according to manufacturer's directions and allow to chill until beginning to set. Combine cranberries and sugar and fold into Jello, together with the celery and nuts. Mold individually and serve on lettuce with mayonnaise.

BESSIE WARFIELD.

CHICKEN SALAD

2 cups chicken, cut in dice
1 cup celery, cut in small pieces
½ cup mayonnaise
1 cup white seedless grapes
3 tablespoons lemon juice
½ teaspoon salt

Combine chicken, celery, and grapes. Chill thoroughly in refrigerator. Mix the mayonnaise, salt, and lemon juice. Just before serving, combine the two mixtures. Serve on lettuce with a dash of paprika.

BESSIE WARFIELD.

CHRISTMAS SALAD

1 package lemon Jello
1 cup hot water
¾ cup canned beet juice
3 tablespoons vinegar
½ teaspoon salt
2 teaspoons minced onion
4 tablespoons horseradish
1 cup diced beets
½ cup diced cucumbers

Dissolve Jello in hot water. Add all ingredients except beets and cucumbers and chill until partially set. Add the beets and cucumbers and chill in individual molds. Serves 8.

MRS. J. L. MACKECKNIE.

BOILED SALAD DRESSING

Juice of 1 lemon
2 eggs
½ teaspoon salt
2 tablespoons sugar
½ teaspoon mustard
Butter, size of an egg

Boil all together and when done mix in about 3 tablespoons whipped cream.

MRS. LOUIS SEVERSON.

FRENCH DRESSING

1 cup oil
⅓ cup lemon juice
¼ cup vinegar
⅓ cup catsup
1 tablespoon sugar
1 teaspoon paprika
1 teaspoon salt
⅓ teaspoon mustard
1 clove garlic

Mix and let stand two days before using.

MRS. CARROLL CLAUSEN.

FRENCH DRESSING

1 can tomato soup
1 cup Wesson oil
1 cup vinegar
1 tablespoon Worcestershire sauce
2 tablespoons sugar
1 tablespoon dry mustard
1 teaspoon salt
1 teaspoon paprika
1 medium-sized onion, chopped
1 whole clove garlic (may be omitted and celery seed added)

Put onions and garlic in quart jar. Beat other ingredients with rotary beater and pour into the quart jar.

MRS. W. G. HELLAN.
F. MARION SMITH.

FAVORITE SALAD

6 medium sized carrots (scraped and grated)
2 cups shredded cabbage
3 tablespoons salad dressing
1 cup cooked peas
1 stalk celery, shredded
Olives and pickles, optional

Combine as for salad. Lettuce may be used instead of, or with cabbage.

MRS. EKREM.

PINEAPPLE-PICKLED ONION SALAD

2 cups small pineapple cubes
8-oz. bottle pickled onions
2 tablespoons Knox gelatine
3½ cups pineapple juice
½ cup cold water
4 pimientos
½ lb. almonds (shell and chop meats)

Soak gelatine in cold water. Heat juice and add softened gelatine. Mix thoroughly and put aside to set. When partially set add pineapple cubes, chopped pimientos, onions, and almonds chopped fine. Mold individually, as it is more easily served than when cut. Serve with dressing made of one-half mayonnaise and one-half whipped cream.

BESSIE WARFIELD.

IMPERIAL SALAD

1 package lemon Jello
1 cup boiling water
1 cup pineapple juice
1 cup crushed pineapple
½ cup celery
½ cup cucumbers
½ can pimiento
½ cup shredded almonds
1 tablespoon vinegar

Dissolve Jello in boiling water, add pineapple juice and vinegar. When cool stir in fruit, cucumbers, and celery. Chill and serve.

MRS. R. ENGE.

POTATO SALAD

6 potatoes, boiled
4 eggs, boiled
2 carrots, boiled
4 pickles
2 onions
4 tomatoes
1 can crab
1 head lettuce
1 teaspoon salt
Mayonnaise to suit

MRS. DRUSIE DUVAL.

POTATO, CUCUMBER, SHRIMP SALAD

6 cooked potatoes, diced large
2 cucumbers, diced large
2 cups cooked shrimp, diced
2 teaspoons onion juice
2 or more teaspoons salt
1 tablespoon prepared mustard
2 tablespoons chili sauce
Hard boiled eggs, sliced in rings
Mayonnaise
Green pepper garnish
Lettuce

Combine potatoes, cucumbers, and shrimp with seasonings. Allow to chill for about an hour before serving. Add mayonnaise and replace to chill. Serve in large bowl. Garnish with hard boiled egg slices and green pepper.

ESTHER M. JOHNSON.

QUEEN SALAD

1 package lime-flavored gelatine
1½ cups boiling water
½ cup pineapple juice
1 cup pineapple
¼ teaspoon salt
1 teaspoon vinegar
2 packages cream cheese
1 tablespoon candied ginger
1 cup pears, chopped

Dissolve gelatine in cold water, add boiling water and then seasonings. Chill until set, then add fruit and cheese. Serve immediately or freeze.

MRS. INGAR NORE.

SALAD DELIGHT

1 can shredded pineapple
2 tablespoons vinegar
2 packages lemon Jello
1 package cottage cheese
½ to 1 can pimiento
Lettuce
Mayonnaise

Drain liquid from pineapple and bring to boil. Add vinegar and pour mixture over Jello. Stir until thoroughly dissolved. Cool. Add shredded pineapple, cottage cheese, and chopped pimiento to taste. Pour in flat pan and set in cool place. Serve on lettuce, garnish with mayonnaise and strip of pimiento.

MRS. EARL N. OHMER.

STUFFED TOMATO SALAD

2 cups cooked potatoes, diced
2 cups cooked carrots, diced
½ cup cooked string beans
1 teaspoon minced onion
1 tablespoon vinegar
4 radishes, salt, pepper, and lettuce
Tomatoes

Wash but do not peel tomatoes. Remove top and scoop out part of the pulp, turn upside down to drain. Combine vegetables with seasonings and dressing. Sprinkle tomatoes with salt. Fill with salad mixture and serve on lettuce leaves. Garnish with radishes and stuffed olives (optional). Serve topped with salad dressing.

MRS. MAGNUS HEMNES.

MOLDED TOMATO-ORANGE ASPIC

1 tablespoon Knox gelatine
1 cup orange juice
¾ cup canned condensed tomato soup
¼ teaspoon salt
Dash of cayenne pepper
¾ cup diced celery
Lettuce
Mayonnaise

Soak gelatine in ½ cup orange juice for five minutes. Dissolve over hot water. Add remaining orange juice, tomato soup, and seasonings. Blend well. Turn into mold which has been rinsed in cold water. When aspic begins to thicken fold in celery. Chill until set. Unmold on lettuce and serve with mayonnaise. Serves 6.

MRS. C. O. PARKS.





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BACON AND APPLES

Sliced bacon
6 medium size red apples
½ cup brown sugar

Lay bacon on cold skillet, cook to a delicate brown, skim out, and keep warm. Wash apples, quarter, remove cores, then cut each quarter into four pieces. Fry apples in bacon drippings until they begin to brown. Add sugar, cover skillet, reduce heat, and cook ten minutes. Spread apples on a small hot platter, arrange bacon on top, and serve at once.

MRS. A. FENSWICK.

RED CABBAGE (SWEET SOUR)

1 small head red cabbage
2 green apples
3 tablespoons fat (sausage fat)
½ teaspoon salt
⅛ teaspoon pepper
4 tablespoons brown sugar
2 tablespoons flour
3-4 tablespoons vinegar or more to taste

Cut cabbage in quarters, discard core and shred finely until there are about three pints. Peel, core, and slice apples. Melt fat in skillet and when hot, add cabbage and apple. Cover with boiling water. Add salt and pepper and cook until tender. Sprinkle brown sugar and flour over the top, add vinegar and cook ten minutes longer. Serve hot.

MRS. PETER KNUTSEN.

JACK STRAW CARROTS

4 tablespoons Crisco
18 young carrots
1 tablespoon chopped onion
1 tablespoon chopped parsley
1 teaspoon sugar
1 teaspoon salt
½ cup milk (add last)

Wash and scrape carrots, cut lengthwise into thin strips. Put Crisco in frying pan, add everything but milk, cover pan, let simmer until tender, about 20 minutes. Turn frequently with spoon. Drain off excess Crisco, pour milk into pan and stir well. Let get hot, serve immediately. Serves 6.

F. MARION SMITH.

CHEESE FONDU

1 cup bread crumbs
1 cup grated cheese
1 cup sweet milk
2 eggs, well beaten
1 tablespoon butter
½ teaspoon salt
⅛ teaspoon mustard
⅛ teaspoon paprika

Place cheese and crumbs in layers and pour milk mixed with egg and seasoning over them. Bake until firm. MRS. OTTO KUHN.

CHEESE SOUFFLE

3 tablespoons Minute Tapioca
1 cup scalded milk
1 cup grated cheese
3 egg yolks
3 egg whites
1 teaspoon salt

Cook tapioca with milk until clear. Add cheese and stir until cheese is melted. Cool, add the beaten egg yolks, fold in the egg whites. Bake in casserole 30 to 40 minutes. Souffle is done when it shrinks a little and is brown.

MRS. C. E. SWANSON.

CHEESE SOUFFLE

2 tablespoons flour
2 tablespoons butter
½ cup grated cheese
½ cup milk
½ teaspoon salt
4 eggs, separated

Put butter in saucepan. Melt, remove from fire, add flour and mix until smooth. Return to fire and cook until creamy, stirring constantly, add salt and cheese. Remove from fire and stir until cheese is melted. Add beaten yolks and cool. Fold in stiffly beaten whites. Bake in buttered dish, in a moderate to slow oven at least 30 minutes. Serve at once.

MRS. PETER PEDERSON.

RICE SOUFFLE

2 cups cooked rice
2 eggs
1 tall can milk
1 onion, cooked
1 clove garlic
⅔ cup oil
1 cup chopped parsley
1 package pimiento cheese
¼ package American cheese
Salt and pepper

Bake in long pan 1 hour with oven at 275 degrees.

MRS. VIGGO BOTTKER.

CHILI CON CARNE

1 lb. Mexican chili beans
2 teaspoons salt
3 cups liquid from cooked beans
1 lb. round steak, cut in cubes
3 tablespoons butter
2 tablespoons chili powder
3 tablespoons flour
2 teaspoons onion salt
1 can tomatoes
Dash of pepper

Soak beans over night. Boil in salted water until tender. Drain, saving 3 cups liquid. Brown the cubed steak in butter, then combine the beans, meat, and liquid. Add the chili powder, onion salt, and pepper, then the tomatoes, and boil ½ hour. Thicken with flour and water stirred into a smooth paste.

MRS. L. T. SWANSON.

CHICKEN LOAF

1 egg, well beaten
½ teaspoon salt
¼ cup milk, scalded
1½ cups mashed potatoes
1½ cups cooked chicken, chopped
1 teaspoon minced parsley
¼ teaspoon paprika

Add well beaten egg, salt, scalded milk to mashed potatoes. Add chicken, parsley, and paprika. Turn into greased bake pan and bake in moderate oven until top is browned. MRS. AMY SWANSON.

CHOP SUEY

2 lbs. pork, chicken, or veal
1½ cups chopped celery
1½ cups chopped onions
1 tablespoon brown sugar heaping
3 tablespoons soya sauce
1 can bean sprouts
1 can of mushrooms

Cut meat in cubes, brown on all sides. Add liquid and cook until tender. Cook vegetables and combine all ingredients. Thicken with corn starch and serve with boiled rice. MRS. SOPHIE NOREIDE.

CORN BELT CASSEROLE

1 can whole kernel corn
2 tablespoons chopped green pepper
1 tablespoon chopped pimiento (optional)
1 lb. little pig sausage

Mix corn and chopped pepper in casserole, arrange sausage over top. Bake in a hot oven 15 minutes. E. HASBROUCK.

CORN, MACARONI AND BACON

No. 2 can cream corn
1 or 2 cups cooked macaroni
1 cup thin white sauce
Several slices of bacon (cubed and fried)

Combine ingredients in baking dish. Sprinkle cracker crumbs over top and dot with butter. Bake about 30 minutes in a moderate oven.
MRS. THOMAS B. RUSTAD.

DOUBLE BOILER BACON AND EGGS

3 eggs
1 cup milk
Salt and pepper
2 or 3 strips of bacon

Beat seasoned eggs until very light, add milk and bacon which has been diced and fried. Pour into top of double boiler. Cover and cook over boiling water for 30 minutes until set and spongy. Do not remove lid while cooking. Green pepper and celery may be added to make an excellent supper dish. MRS. J. M. HANNAH.

HAMBURGER AND MACARONI CASSEROLE

1 lb. round steak, ground
1 large onion, chopped fine
2 green peppers, chopped
½ can Heinz cream of tomato soup
1 teaspoon salt
¼ teaspoon pepper
1 medium size can of macaroni in cream sauce with cheese

Combine ingredients as given, mixing thoroughly after addition of each. Place in casserole, and bake in moderate oven (375 degrees) about one hour. Serves 8. MRS. ANNA LUND.

HAMBURGER-MACARONI HOT DISH

1 package macaroni
1 lb. hamburger
1 medium can tomatoes
1 small onion
Pepper

Cook macaroni in salt water until tender, drain and wash with cold water. Add remaining ingredients. Bake until brown or about 30 minutes. MRS. ANNA SWENSON.

HUNTERS' STEW

1 lb. cured ham cut in ½ inch cubes
1 lb. bacon cut in 1 inch cubes
1 can tomato juice
1 can corn
1 can lima beans
1 can spaghetti (large)
1 can mushrooms
1 onion, chopped fine

Place cubed meat in heavy pot or frying pan. Cook slowly until brown and all grease is fried out of bacon. Add the rest of ingredients as listed including the liquid from canned products, and stir until well mixed. Cook slowly for 30 minutes, stirring occasionally. Serve with crackers or toast. Good warmed over. Serves 12. MRS. J. L. MAC KECKNIE.

ITALIAN DELIGHT

½ cup olive oil
1 lb. hamburger
½ lb. spaghetti
1 can of tomato soup
½ can corn
½ cup cheese
1 green pepper
1 tablespoon Worcestershire sauce
2 cloves garlic
1 medium sized onion
Dash of red pepper and paprika

Boil spaghetti in salted water. Put onion, garlic, and green pepper through grinder and fry in olive oil until onion is well browned. Add soup, seasonings, and sauce. Let come to a boil. Then beat in the cheese, add corn, spaghetti and lastly the hamburger, to which has been added a little water to prevent lumps. Boil for five minutes stirring constantly. Turn into baking dish, sprinkle with grated cheese and bake 20 minutes in hot oven. MRS. HENRY DAHL.

ITALIAN DELIGHT

1 tablespoon Italian oil
2 tablespoons butter
2 lbs. hamburger
1 small onion
1 clove garlic
1 can mushrooms
1 can corn
1 can tomatoes
1 package Chinese noodles

Fry hamburger until light brown. Remove, and in greased pan, fry garlic, mushrooms, and onions. Add corn and tomatoes, heat and pour over meat balls. Add Chinese noodles which have been boiled separately. Bake 30 minutes in moderate oven and serve.

MRS. GEORGE V. BECK.

BAKED LIMA BEANS

2 cups cooked, dried limas
1 medium onion, sliced
½ teaspoon salt
⅛ teaspoon paprika
¼ teaspoon mustard, dry
1 cup diced salt pork
1 cup milk

Mix in order given and pour into a well buttered dish. Bake 1 hour in moderate oven 350 degrees.

MRS. ROBERT REID.

LIMA BEANS

2 cups cooked lima beans
2 tablespoons butter
½ cup hot water
2 hard boiled eggs
½ teaspoon salt
⅛ teaspoon pepper
1 tablespoon chopped parsley
1 egg, beaten
1 tablespoon lemon juice

Heat beans in double boiler. Cream butter, add salt, pepper, parsley, lemon juice, and beaten egg. Mix well, add hot water, and pour over limas. Cook over hot water until creamy. Pour into hot vegetable dish and arrange sliced boiled eggs over the top and sprinkle finely chopped parsley in a border around the dish.

MRS. ROBERT REID.

MEAT LOAF ROASTED WITH CABBAGE (SWEDISH)

1 lb. ground round steak
½ lb. ground pork steak
1 small boiled potato mashed or ½ cup boiled rice
1 cup bread crumbs
1 egg
1 teaspoon sugar
1 teaspoon salt
½ teaspoon pepper
½ teaspoon sage
1 cup milk
1 teaspoon grated onion, optional
1 medium-sized head of cabbage

Remove outer leaves of cabbage. Cut it in fourths and remove stalk. Break leaves apart and cover bottom of roaster. Sprinkle with salt and pour a little boiling water over. Put on cover and set over fire to steam until a little wilted. Mix and beat meat loaf mixture well. Form two oblong loaves and place on top of cabbage. Place in oven and roast for about 2 hours. Turn the loaves and stir cabbage occasionally.

ESTHER M. JOHNSON.

LIMA BEAN CASSEROLE

Soak 2 cups lima beans over night. Boil lima beans and 1 small onion, chopped, until beans are well done. Combine limas, drained, with:

½ can tomato soup
2 hard cooked eggs, sliced
½ cup grated cheese
Salt and pepper

Place in buttered casserole. Cover with strips of bacon. Bake about 30 minutes at 350 degrees. About 6 servings. A tasty soup is made by combining juice drained from boiled limas and remaining half can of tomato soup.

MRS. R. I. MILLER.

MEAT PIE

Combine meat (canned) or left-over cooked meat and gravy, with tomatoes and other vegetables, and season to taste. Pour the meat mixture into a shallow pan or baking dish. Cover with biscuit dough in a sheet, or cut into rounds. Mashed potatoes may be used for the top. Bake in a hot oven until hot and the biscuits browned.

MRS. MARTIN OLSEN.

STUFFED PEPPERS

6 green peppers
2 cups corn
2 tomatoes, chopped
2 strips bacon, chopped
½ cup bread crumbs
1 teaspoon salt

Cut top from peppers and remove seeds. Then parboil for a few minutes. Fill with above mixture, cover, and bake in oven 350 degrees about 40 minutes.

OPAL DOUGLAS.

RICE AND TOMATO CASSEROLE

1 cup rice
¼ cup American cheese
1 can tomato juice
Strips of bacon

Wash and cook the rice. Place in a greased casserole. Mix in the finely cut cheese and pour 1 can of tomato juice over. Top with bacon strips and place in hot oven for ½ hour.

ELSIE RHODES.

CASSEROLE OF PORK CHOPS AND NOODLES

2 cups egg noodles
4 to 6 pork chops
½ teaspoon salt
1 small onion
⅓ cup Heinz tomato ketchup
1¼ cups water
Bread crumbs

Cook noodles in boiling salted water 8 minutes and drain. Fry chops until nearly done and salt slightly. Mince onion, combine with noodles, ketchup, and water. Put chops in casserole, cover with noodle mixture and sprinkle with buttered crumbs. Bake at 350 degrees 30 to 40 minutes.

MRS. ANNA LUND.

SWEET POTATO NUT WHIP

6 medium sized sweet potatoes
2 eggs
3 tablespoons melted butter
3 tablespoons brown sugar
Salt to taste
Rich milk or cream
½ cup pecan nuts

Pare the potatoes and cook until tender. Mash and add the beaten egg yolks, and sufficient rich milk or cream to whip. Add the butter, sugar, and salt. Beat until light and fluffy. Add whole pecan nuts and fold in the stiffly beaten egg whites. Pile roughly into a buttered baking dish, sprinkle lightly with nut meats and bake in a moderate oven 400 degrees F. for 30 minutes.

MRS. GEORGE V. BECK.

RICE-MEAT BALLS

½ lb. round steak
½ lb. pork steak
1 large onion
1 button garlic
1 green pepper
1 slice dry bread
½ cup partly cooked rice
1 egg
Salt to taste

Put the meat, onion, garlic, pepper, and bread through meat grinder (coarse blade). Add rice, egg, and salt. Make into balls. Dilute 1 can of tomato soup with 1 can of boiling water. Mix thoroughly and pour over the rice-meat balls. Bake in a slow oven 1½ hours to 2 hours.

MRS. RICHARD HOFSTAD.

SPAGHETTI AND MEAT BALLS

Sauce

1 can tomato hot sauce, add 1 can water
1 can mushroom sauce, add 1 can water
1 can mushrooms
½ chopped onion, fried
1 teaspoon chili powder
Pepper, salt, and a little flour

Add all ingredients to fried onion and bring to boil. Then add the meat balls.

Meat Balls for Spaghetti

1 lb. hamburger or ground round steak
½ chopped onion
1 egg
Salt and pepper

Roll each meat ball in flour. Drop into prepared sauce, and cook about ½ hour over a slow fire. Serve over cooked spaghetti.

KATHERINE SCHWAMM.

POTATO PANCAKE

2 cups grated raw potato
2 eggs
½ teaspoon salt
1 tablespoon flour
Few grains of pepper

The potato should be peeled and kept in cold water over night. Drain and grate in the morning. Beat the eggs separately. Mix all the ingredients, brown in thin cakes in butter. Serve with wild meat, brown sauce or tomato sauce.

ELSIE CLAUSEN.

SPINACH BALLS
(Serve With Chicken or Turkey Soup)

⅓ cup finely minced spinach
3 tablespoons fine cracker crumbs
1 egg
Salt, pepper, trace of onion or garlic

Blend and roll in 2 dozen tiny balls. Cover with waxed paper and cool. May be kept 24 hours if necessary. Simmer gently for 2 minutes in hot soup.

E. HASBROUCK.

SCALLOPED SPINACH AND TOMATOES

1 No. 2 can tomatoes
1 teaspoon salt
⅛ teaspoon pepper
2 teaspoons minced onion
1 tablespoon granulated sugar
2 or 3 bay leaves
Few whole cloves
5 tablespoons butter
½ seeded green pepper
6 tablespoons flour
1 No. 2½ can spinach
Buttered bread crumbs

Drain the spinach. Combine the tomatoes, bay leaves, sugar, salt, and cloves. Saute the onion and green pepper in the butter. Add the flour and tomatoes, and simmer the sauce until the onions and peppers are tender. Remove the cloves and bay leaves. Arrange a layer of spinach in the bottom of a 1½ quart casserole, then alternate layers of tomato sauce, topping with tomato sauce. Top with buttered bread crumbs. Bake in moderate oven (350 degrees) until the crumbs are well browned.

MRS. ANDREW JOHNSON.

STRING BEAN HUNGARIAN GOULASH

4 strips bacon
1 medium sized onion
2 large potatoes
1 can string beans

Cut the onion fine and fry with bacon which has also been cut in small pieces. When mixture is light brown, add the diced potatoes and the string beans. Add about 1½ cups water, or enough to just cover the contents of the pan. Cover, and simmer about 20 minutes or until done. Season with salt and pepper.

MRS. HARRY BOLLEN.

TAMALES

5 cups chicken or other stock
1 teaspoon salt
1 cup cornmeal
1 onion, diced
2 tablespoons fat
2 tablespoons tomato paste
1 cup hot water
1 teaspoon chili powder
Slices of cooked meat or poultry
Ripe olives
Parchment paper (10x12)

Cook first three ingredients 20 minutes over direct heat or 30 minutes in double boiler. Cook the next four until thick. Add chili powder and stir well. Divide cornmeal mush between 4 tamales, spreading on parchment paper (size 10"x12"). Spread filling on cornmeal, arrange slices of cooked chicken, tender beef, or turkey and olives. Roll up and fasten (double folds at ends). Tie with white cotton thread. Before serving steam in shallow pan for 30 minutes. Use just enough water to make steam to heat (cover tightly). Remove strings just before serving.

MRS. HARRY LOY.

TAMALE LOAF

1 cup yellow cornmeal
1 cup solid pack tomatoes
1 can corn
1 green pepper
1 medium onion, ground fine
1 teaspoon salt
½ teaspoon pepper

Mix all together and let stand all night. In the morning add 1 cup of cream, and 2 eggs well beaten. Bake 40 minutes in moderate oven. Serve with crab or chicken.

MRS. V. BOTTKER.

TAMALE PIE (MEAT DISH)

1 cup yellow or white cornmeal
3 cups water
1 teaspoon salt
1 onion, chopped fine
Flour
1 can Campbell's tomato soup or tomato puree.
1 teaspoon or more of Gebhardt's Chili Sauce powder
1 cup cooked meat (ground or cut in pieces)
Chopped ripe olives, if desired

Cook cornmeal, water, and salt in double boiler 15 or 20 minutes. Line buttered baking dish with one-half the mixture. Fill with the following: Chop 1 onion fine and saute in butter until light brown. Add tomato soup, chili powder, and other seasonings. Add flour to thicken. Add meat and olives. Put remainder of corn mixture on top of casserole mixture and sprinkle with paprika. Bake in moderate oven 20 to 30 minutes.

MRS. GEORGE V. BECK.
F. MARION SMITH.

TAMALE PIE

3 cups boiling water
1 cup cornmeal
1 teaspoon salt
1 onion, diced
1 clove garlic
1 green pepper
3 tablespoons fat
½ lb. hamburger
¾ cup tomato sauce
1 teaspoon Worcestershire sauce
Ripe olives, chopped

Make a mush of the first three ingredients. Line bottom and sides of buttered baking dish with mush and fill with the following: fry the onion, garlic, green pepper, and fat; add the hamburger and brown; add salt and pepper, tomato sauce, and Worcestershire sauce; top with olives and spread rest of mush over top. Bake in 400 degree oven until hot through.

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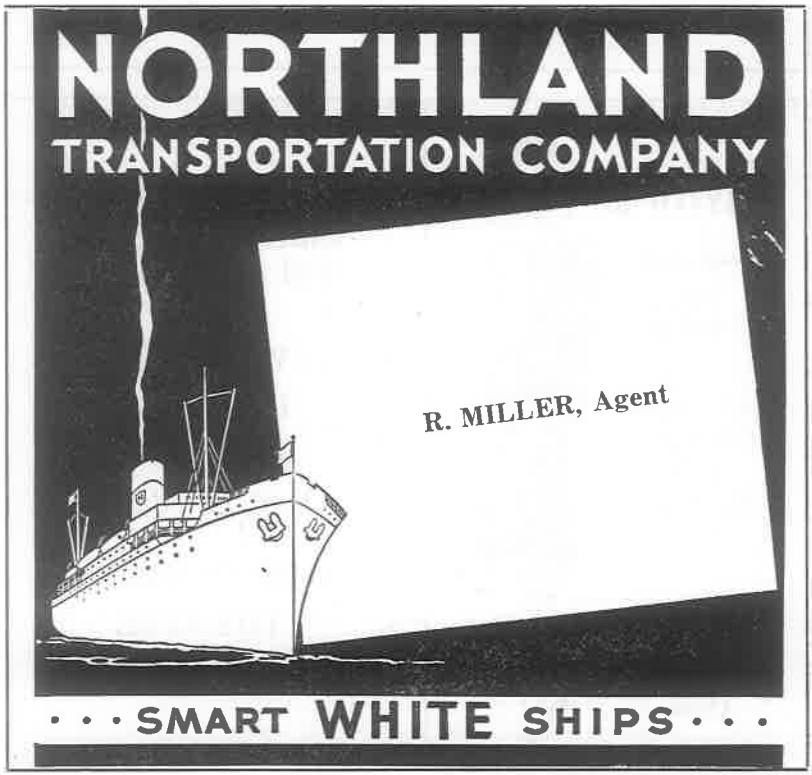
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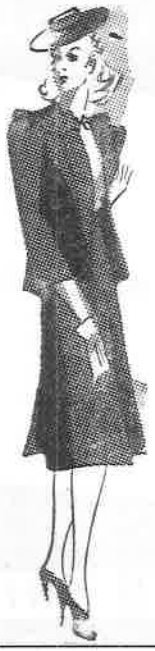
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